

THE NATIONAL Provisioner



OPERATE TOMORROW

Without Loss of Time or Production

Damp-Tex Enamel solves the problem of drying out wet surfaces before painting, hence, eliminates this loss of time or production. By a process explainable only in scientific terms, Damp-Tex Enamel penetrates through moisture and adheres to the surface underneath, forcing the moisture out, as it were, as Damp-Tex forces its way in. Then it dries into a tough enamel-like waterproof film.

Strangely, Damp-Tex dries quickly regardless of this moisture condition. One coat usually covers. After thoroughly hardened, Damp-Tex will resist corrosive gases, oxidation, and re-

peated washings. Contains no turpentine or odor to taint foods. Prove this is the right answer to your problem of plant maintenance by placing a trial order now for Damp-Tex on our money-back guarantee of satisfaction. You will see why over 1500 plants have standardized on Damp-Tex for wet and dry surfaces.

DAMP-TEX

The Enamel That

As

*then
Gloss*

Is there a LEAK in your *Profit System*



Dependable and economical operation of sausage making machines is all important for profitable operation in the sausage industry. Good management recognizes this fact because it knows that obsolete, worn-out machines mean costlier operation. That's why leading plants select Buffalo machines. They know from experience that Buffalo sausage making machines cost less to operate, produce more in a shorter time . . . eliminate overtime . . . and often improve the quality of products.

Be sure that you're getting all the profit out of your operations. Check your present equipment and compare it with Buffalo sausage making machines. You'll be surprised when you find that Buffalo machines soon pay for themselves from dollars saved in operation.

Machines illustrated are but three of many Buffalo machines that stop "leaks in profit systems". Write for catalog of the complete profit-building Buffalo line.



● Buffalo Bacon Skinner strips the rind quickly from smoked bacon without tearing or waste . . . five times faster than hand skinning.



● Buffalo Headcheese Meat Cutter produces long, square strips of meat. Its clean, cool, sheer cutting protects appearance of the meat. Safe . . . economical to operate.



● Buffalo Pork Fat Cuber saves time in cutting pork or cooked meats. Knives can be furnished to produce $\frac{1}{4}$ ", $\frac{1}{2}$ " or $\frac{3}{4}$ " cubes.

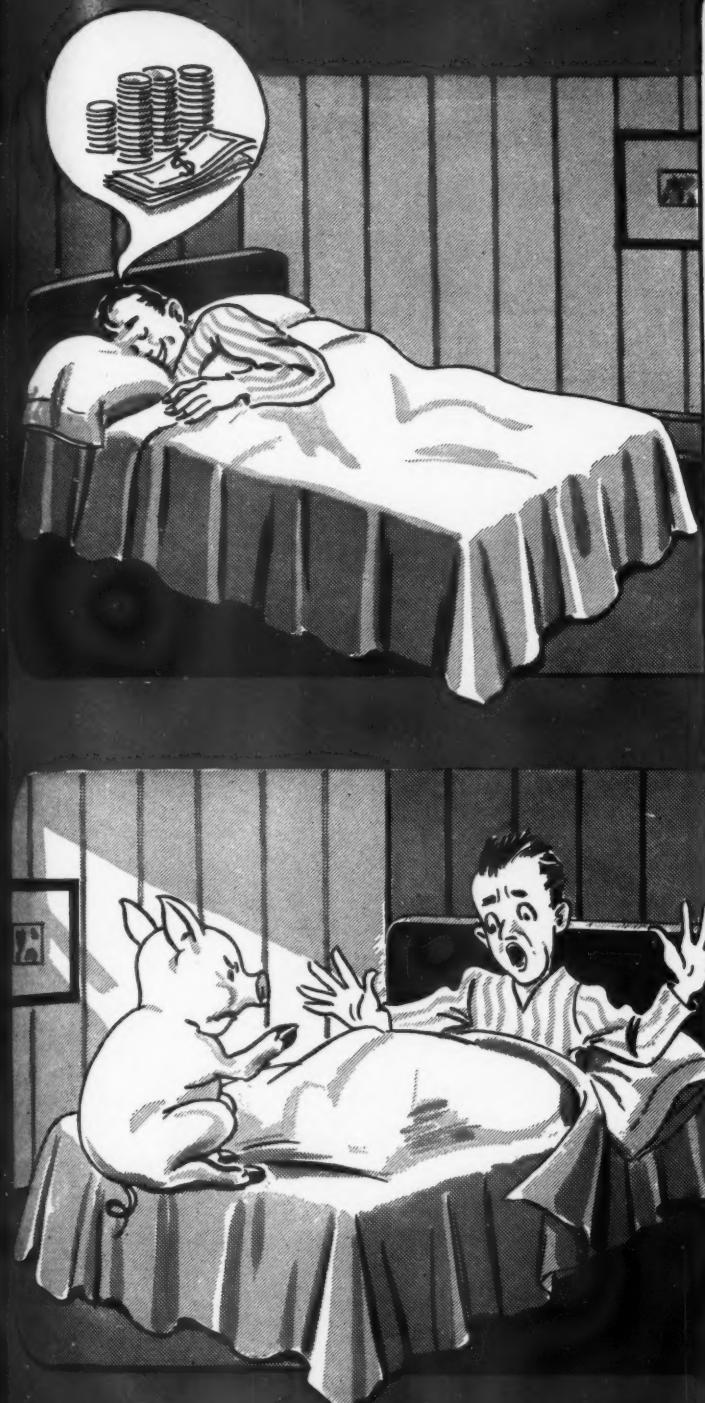
JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

Buffalo

QUALITY SAUSAGE MAKING MACHINES



W.M. J. *Stange* CO.

2534-40 W. Monroe St., Chicago

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1111 Flower St., Los Angeles

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LIME SEASONING • PEACOCK BRAND CERTIFIED FOOD COLORS
BRANDING INKS • NITRITE TABLETS • CURING TABLETS

The Night Before Christmas or *The Packer's Nightmare*

"Twas the night before Christ-

mas

And all through the house
Not a creature was stirring
Not even a mouse.

Joe Packer was nestled
All snug in his bed
While visions of profits
Danced through his head.

Then out of the night
Like a ship in the fog
Came the ghostly shape
Of a sad little hog.

He raised up his hoof
And pointing it, cried
Last week I was sausage
Last night I was fried.

But that's no complaint
It's a pig's natural lot
What makes me so sore
Is the treatment I got.

Pinch-penny seasonings
You mixed up in me
Spoiled all my flavor
Oh, woe unto thee.

People don't like me
No fame for my scroll
Why didn't you use
Stange's flavor control.

I'll haunt you no end
Until you get wise
And season us pigs
As the experts advise.

Then up on the bedstead
The little pig danced
And screamed until Joe
Woke up from his trance

Wow, what a dream
What a vision, he moaned
And then he resolved
To use Stange's alone.

And he followed the tip
From the pig in the night
And his sales ever after
Proved he was right.

★ ★ ★
So heed ye the moral
Use flavor that's true
And Joe's misadventure
Won't happen to you.



THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



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M. A. ADAMS
News Editor

★

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★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ
American Meat Institute



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PAUL I. ALDRICH
President and Editor Emeritus

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RESEARCH AND PROMOTION
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MEAT LOAF Shrink Cut 97%

STAYS FRESH — HOLDS ITS COLOR



WITH THIS MOISTUREPROOF WRAP

THE Mil-O-Seal *Pliofilm* meat loaf wrap is the answer to the industry's prayer—according to leading packers, who report results like these:

The *Pliofilm* wrap reduces shrinkage more than 97% — because it seals hermetically against moisture evaporation.

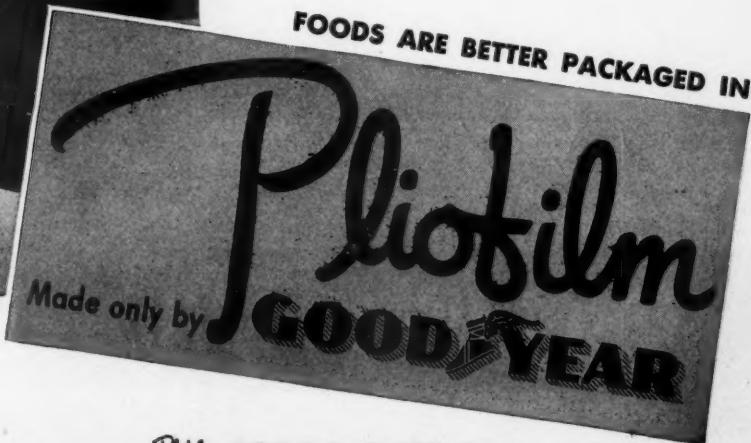
It prevents mold contamination or discoloration even at room temperatures—keeps the meat fresh, bright and appetizing for many extra days.

It does not contract and pinch the loaf.

Best of all, this *Pliofilm* wrap is no more expensive than any other casing and may be easily applied.

That's why scores of important packers have adopted this economical container. *Pliofilm* prevents dehydration (shrinkage) because it is the only transparent packaging material that is inherently water-moisture-vapor-proof. It prints in sharp, clear colors, doesn't smudge—enhancing the appearance of the loaf.

For complete information, write: *Pliofilm* Sales Department, Goodyear, Akron, Ohio.



Pliofilm — T. M. The Goodyear Tire & Rubber Company

Permanence...Sanitation...Economy... J-M ROCK CORK provides all three!

Rock Cork Is Permanently Efficient—
Hundreds of installations all over the country prove this fact. Unusually moisture-resistant, this basically mineral insulation virtually ends the danger of moisture infiltration —direct cause of most low-temperature insulation failures. Even under severe service conditions, Rock Cork maintains its high insulating qualities in service.

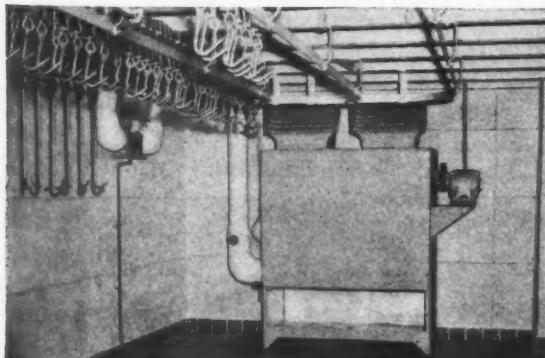
Rock Cork is Low in Cost—

With all its advantages, J-M Rock Cork costs no more than less effective insulations. Because it is easily sawed and worked on the job, it may be rapidly, economically applied. Manufactured to an exact formula under rigid laboratory control, Rock Cork Sheets and Pipe Insulation are always uniform.

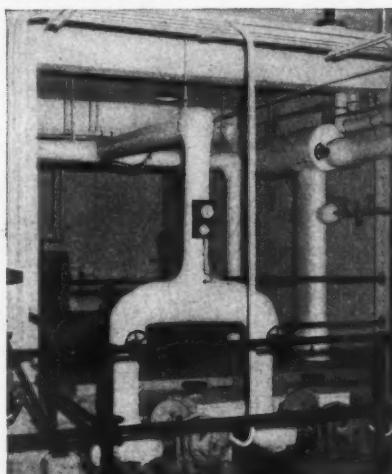
Rock Cork Provides Strict Sanitation—

Johns-Manville Rock Cork Sheets and Pipe Insulation fully meet every requirement of sanitation. Completely sanitary, Rock Cork will not harbor or attract vermin or rats and cannot support the growth of mold or bacteria. It is odorless in itself . . . incapable of absorbing odors from materials in storage. With Rock Cork you eliminate any trouble or danger from such sources.

**Why not get all the facts
on this better insulation
for cold rooms and cold
lines today? Just write
for brochure DS-555,
Johns-Manville, 22 East
40th St., New York, N. Y.**



COLD- STORAGE ROOMS are easily kept sanitary when insulated completely with J-M Rock Cork. Basically mineral, highly moisture-resistant, this better insulation can't mold or decay . . . won't harbor bacteria or vermin.



FOR COLD LINES and air-conditioning ducts, J-M Rock Cork provides a durable, unusually effective insulation that keeps operating efficiency high . . . maintenance costs low.



JOHNS-MANVILLE ROCK CORK

Low-Temperature Insulation in Sheet Form and for Pipe Covering

MEAT EDUCATIONAL PROGRAM

**Advance
Information
January, 1942**



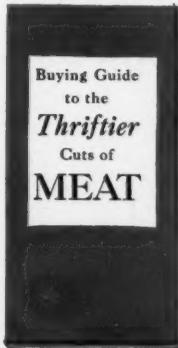
"The Thriftier Cuts of Meat"



An eye opener for women. To women who are familiar with only a few cuts of meat, these trays of the thriftier cuts will be a revelation, and an inspiration to better meat buying. These meats are features of the color spread in *Life*, appearing January 9.



Every housewife in the land is being urged, in the government's new health-for-defense program, to serve balanced meals. Meat is on the government's "model menu" as one of the "protective foods." How to serve meat more often is what women want to know. And that's what we are showing them in our new campaign on "The Thriftier Cuts of Meat."



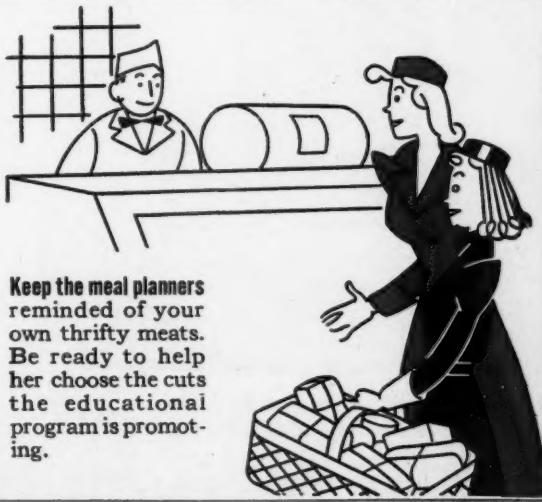
This four-color page appears in *The Saturday Evening Post*, out Jan. 14; *Ladies' Home Journal*, out Dec. 26; *True Story*, out Jan. 2; and *Good Housekeeping*, out Jan. 20.



←Liberty readers will see this ad, promoting the "thriftier meats" booklet on January 14. The readers of *Parents' Magazine*, in the issue out January 10 will receive a meat message of special interest to nursing mothers.→



Every Meat ad—in newspapers, magazines, outdoor—will of course carry the important Seal of Acceptance of the Council on Foods and Nutrition of the American Medical Association.



Keep the meal planners reminded of your own thrifty meats. Be ready to help her choose the cuts the educational program is promoting.

AMERICAN MEAT INSTITUTE • Chicago



GEBHARDT Cooling Units in a Beef Chill and Holding
Cooler handling 100,000 lbs. per day.

The Only Cooling Unit
with
**SPACE - SAVING
CEILING
INSTALLATION**

Just one of the reasons why GEBHARDT Automatic Refrigeration has met with such widespread acceptance. Meat Packers and Sausage Manufacturers everywhere turn to GEBHARDT for efficient and economical air conditioning. GEBHARDTS provide proper humidity and circulate clean, washed air at low velocity. Act now to improve your product and make it more uniform . . . send for complete details regarding the Gebhardt Cold Air Circulator.

The present defense emergency demands that all unnecessary waste be eliminated. Efficiency is the watchword. Let us show you how you can aid the defense program by stepping up the efficiency of your plant.



ADVANCED ENGINEERING CORPORATION
2646 WEST FOND DU LAC AVENUE • MILWAUKEE, WISCONSIN



CORKBOARD insulation is again AVAILABLE

THE cork supply situation is much improved. Cork is still under OPM control but the Government's reserve stock pile, to care for emergency requirements in the event Spanish and Portuguese ports are closed, has been substantially increased. This means that shipments now arriving can be utilized to meet most needs for corkboard insulation, first for defense work and then for work involving food preservation. Restrictions on the use of corkboard for insulating roofs and airconditioning ducts still apply.

Whatever may be your needs for low temperature insulation, get in touch with your Armstrong Cork man. Let him know how much corkboard you need, how it will be used, and when you will want it delivered. We expect to be able to make prompt delivery of all usual quanti-

ties dependent upon continued favorable shipping conditions and upon Government requirements. We will be glad to give you information quickly about your specific needs.

Get in touch with us early . . . if possible even before drawings are prepared . . . so that our insulation specialists will have time to work out your problem with you in the most effective way. This early information will help us to give you the best possible delivery service.

Prompt Delivery of CORK COVERING

Armstrong's Cork Covering for cold lines and fittings is used largely

in defense plants or in plants requiring refrigeration to protect perishable foodstuffs. Due to this fact and because the relatively small amount of cork used has not hindered the Government's cork reserve program, we can meet practically all needs for cork covering promptly. This insulation is made in sizes for all standard piping.

For information on deliveries of corkboard and cork covering call our nearest office or distributor, or write direct to Armstrong Cork Company, Building Materials Division, 952 Concord Street, Lancaster, Pa.



ARMSTRONG CORK COMPANY

Insulation Headquarters

★ CORKBOARD ★ CORK COVERING ★ FIBERGLAS* ★ TEMLOK ★ INSULATING FIRE BRICK ★

*Reg. U. S. Pat. Off. O.-C. F. Corp.

This full-page, full-color ad promoting the sale of prepared meats appears in the Dec. 6 issue of the Saturday Evening Post, out Dec. 3. It is No. 11 in Continental Can Company's series of advertisements designed to help our customers boost sales of "good things that come in cans". Free reprints available on request.

THE SATURDAY EVENING POST

"Shelf-service" meals!



BREAKFASTS ARE BRIGHTER when you serve 'em hot and hearty—right from your shelf. Reach for a can of corned beef hash. Crumble the hash into individual baking dishes. Break an egg in the center of each, dot with butter and sprinkle with grated cheese. Bake about 15 minutes at 350° F. It's delicious and *nutritious*! Canned meats are rich protein foods supplying important protective vitamins and minerals.

"SNACKS" ARE A SNAP when you use canned meats! Just serve "make-your-own" sandwiches from a tray of meat loaf, spiced ham, luncheon meat, tongue, boneless chicken. Dress up the tray with tongue rolls filled with seasoned cream cheese and chilled... add a few open-face sandwiches of veal loaf, etc. Top with everybody's favorite—broiled cocktail sausages. And watch 'em go!

EASY-TO-GET LUNCHES! Here's one that's ready in no time. Just slice canned luncheon meat and arrange on top of canned baked beans in a baking dish. Top with brown sugar and bake at 375° F. until brown and bubbly. It's a big meal at a small price! And only one of many thrifty tricks you'll think of when your shelves are well filled with canned meats. So stock up now! Note the variety listed below.

Have you tried all of these nutritious canned meats? (There's plenty of variety—and, lady, are they good!) BEEF STEW • BEEF BURGERS • CHICKEN A LA KING • CHILI CON CARNE • CORNED BEEF HASH • DRIED CHIPPED BEEF • FRANKFUSTERS • HAM • HAM LOAF • HOT TAMALES • LAMB STEW • LIVER SAUSAGE • LIVER SPREAD • LUNCHEON MEATS • PORK SAUSAGE • POTTED AND DEVILED MEATS • ROAST BEEF • SANDWICH SPREADS • SPICED HAM • SPAGHETTI & MEAT • TONGUE • VEAL LOAF • VIENNA SAUSAGE

Prepared Meats—good things you buy in cans



The needs of defense have been added to the needs of industry today. Right now Continental is at peak production—turning out cans that carry food to our defense forces and the people of beleaguered nations. Millions of cans are needed. Our Navy will buy more than 59,000 tons of canned food in one year! In addition, we are helping defense by making cans for "smoke bombs," flares, gun oils, and rifle cleaning fluid. We like many of our 12,000 customers, are serving the nation's needs. Continental Can Company, 100 East 42nd Street, New York City. More than 400 offices and plants in the United States, Canada and Cuba.

CONTINENTAL CAN COMPANY

IF YOU PUT A PRODUCT UP . . . PUT IT UP TO CONTINENTAL

For tempting, delicious flavor

Boar's Head Super Seasonings



THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

Your Sausage is
TOPS
at our table!



Armour's
Natural Casings
permit
Great Smoke
Penetration
that gives
sausage that
good flavor!

• Flavor in smoked sausage is largely the result of *smoke penetration*. Armour's Natural Casings are *porous*—they permit this penetration of the savory smoke that makes the meat rich and delicious. That's the "secret" of making smoked sausages that will build up repeat-order business!

Sausages made with Armour's Natural Casings stay plump and fresh-looking, too—because the *elasticity* of these casings keeps them clinging tightly to the meat. Order a supply of these uniform, strong casings from your Armour Branch...there's variety to suit every need!

**ARMOUR'S
NATURAL CASINGS**

That
RICH
SMOKED
SAUSAGE
Flavor
sold us!

This Week's NEWS HIGHLIGHTS

Swift to Pay Time and Half Overtime; Back Pay Settled

GOING beyond compliance with the U.S. district court decision which narrowed the scope of the wage-hour tolerance week exemption for meat packers, Swift & Company announced late last week that until further notice it will pay time and one half to all meat packing employees of the company (who are subject to the maximum hours provision of the wage-hour law) for work in excess of 40 hours per week.

Swift & Company will not appeal the U.S. district court decision in the Chicago test suit by which the company was enjoined from utilizing the 14 tolerance week exemption in the manner in which it has been generally applied by the meat packing industry.

On December 1 Chicago headquarters of the Packinghouse Workers Organizing Committee will announce that Armour and Company will pay time and a half for overtime to all meat plant employees for work in excess of 40 hours per week.

The status of the industry is not clear since the Wage and Hour Division's suit against Swift was generally regarded as a test case; the American Meat Institute intervened. It is possible, of course, that the federal court's decision may be challenged by other members of the industry. Packers have millions of dollars at stake in back pay for overtime, damages and future overtime in case they decide to accept the limited exemption or forego tolerance weeks altogether.

In a letter to employees explaining the firm's policy, John Holmes, president of Swift & Company, set forth that under the decision, 14 tolerance weeks are permitted each year in which employees engaged in "handling, slaughtering, or dressing livestock" may work in excess of 40 hours at straight time rates. All other employees not otherwise exempt receive time and a half for work performed in excess of 40 hours in any week. The company has decided that paying only straight time rates for overtime worked in those departments to which tolerance weeks apply, would

(Continued on page 31.)

PACKERS AND INSTITUTE AGAIN INDICTED

AN INDICTMENT was returned on November 28 charging 14 meat packing companies, the American Meat Institute and 37 individuals with conspiring to fix prices paid to livestock producers and prices charged consumers for all types of meat products.

The indictment was returned by a federal grand jury at Chicago. It was alleged that the defendants had engaged in the conspiracy for the past 13 years by means of a "cost bulletin" prepared by the American Meat Institute, which was alleged to have suggested standards costs, purchase prices and selling prices.

Meat packing firms indicted were Wilson & Co., Armour and Company, Swift & Company, Cudahy Packing Co., Cudahy Bros. Co., Geo A. Hormel & Co., Rath Packing Co., Agar Packing & Provision Co., Hunter Packing Co., Houston Packing Co., Oscar Mayer & Co., Kingan & Co., Miller & Hart and John Morrell & Co.

Commenting on the indictment returned this week by the federal grand jury at Chicago, the American Meat Institute said:

"Another indictment has been added to the long list of those returned against industries of all descriptions. . . ."

"We feel that we do not deserve to have leveled at us the implications of this indictment and that neither the industry, nor the companies, nor the individuals involved have at any time violated any law or done anything contrary to the public interest."

"It seems to us to be unfortunate that this industry, along with other essential food industries, should be required to defend itself from accusations of this kind at a time when we should be free to devote all of our energies in assisting the government. . . ."

Steps Packer Can Take in Obtaining Needed Equipment

SOME uncertainty appears to exist among packers and sausage manufacturers with regard to the important question of priorities and how it influences their procedure in obtaining needed equipment and supplies which involve strategic defense materials.

The meat packing industry, along with numerous others, has a general A-10 priority rating. Under Preference Rating Order P-22, it may apply this rating to deliveries of material for maintenance and repair of property and equipment. This, however, does not cover materials physically incorporated in the industry's products, nor does it apply to material to be acquired for improvement of facilities or expansion of production.

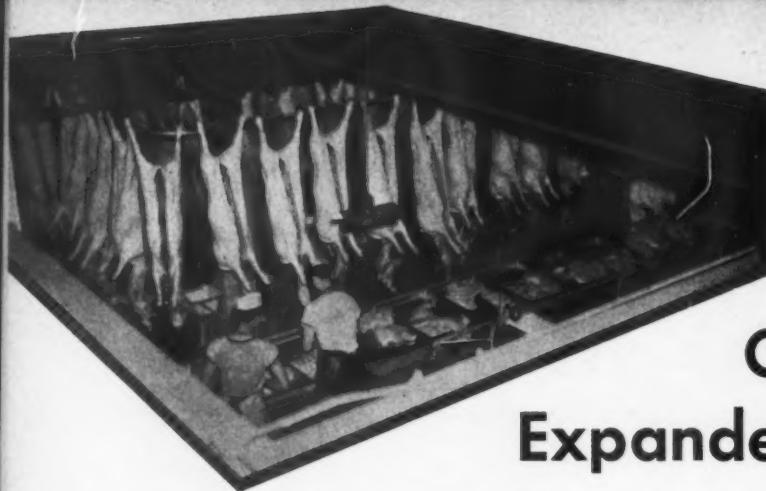
Packer purchasing agents emphasize that in the present situation, the strength of the contact between the packer and his suppliers plays an important role. With supplies of steel, brass and numerous other vital materials restricted due to the national defense effort, the "good, steady" customer has more chance of getting his orders filled than the occasional or indifferent buyer, they report.

If the packer wants new equipment with a minimum of delay, and learns from his supplier that the situation on materials is critical, he may expedite the process by explaining his requirements to the Priorities Division, Office of Production Management, Washington, D. C., and ask for a preference rating on the equipment involved. He does this on a special form, PD-1, obtainable from the nearest OPM office.

On this form, which is filled out in quintuplicate, the packer describes the item or items wanted, lists the supplier's name and address, states the basis of operations in the plant or department where the equipment is to be used and supplies other information. He is also asked to explain how the material wanted is deemed essential to the national defense program, or if not, why the application is being made.

Retaining the quintuplicate, the appli-

(Continued on page 31.)



Kahn's New Hog Killing Floor Is Compact, Efficient; Expanded from a Balcony

NOT all packers find it feasible to construct a new building or extend an existing structure over greater ground area when they desire to increase capacity or efficiency. They must work with what they have, perhaps expanding upward or arranging their operations to make better use of available space.

E. Kahn's Sons Co., Cincinnati, O., was faced with such a problem in connection with its hog killing operations; the firm's supervisory staff worked out a solution in a highly satisfactory and interesting manner. As a result, killing capacity has been raised to 600 hogs per hour from the former rate of 400 to 450 head, and efficiency has been increased considerably. Slaughtering and dressing operations, which were formerly carried on with "one foot on the other fellow's and his elbow in your ribs" have been spread out over two floors instead of one.

The new hog killing floor at the Kahn plant has been in operation about a year; packers who have seen it consider it one of the most efficient, compact, cleanest and best-lighted in the country. Operations proceed smoothly and with no interruptions or confusion.

Hog killing and dressing were formerly carried out on one floor—the third and top—of one unit of the Kahn plant. Sticking, scalding, dehairing, singeing,

shaving, washing, deheading, opening, eviscerating, etc., all took place within a comparatively limited area, especially considering the number of animals handled. A balcony ran around this hog killing and dressing floor at the fourth floor level.

In working out the desired expansion, M. C. Scheumann, superintendent, and Charles M. Noble, master mechanic, first considered the extension of the balcony to provide a little extra space. It was finally decided to raise the roof and turn the balcony into a fourth floor (except for several open areas) with hog sticking, bleeding, washing, shaving, eviscerating and inspection to take place on the new floor, and dehairing, gambrelling and head and offal cleaning on the third.

The necessary major alterations were carried out without interrupting regular work in the hog killing department. Plans were drawn up by the plant supervisory staff and steel was fabricated

HOG BLEEDING RAIL

LEFT.—Bleeding rail (before killing began) coming from double hoist. RIGHT.—Hogs on bleeding rail move through a long loop with those in right foreground moving to position of those in center background before going into scalding tub. Hogs travel about 75 ft. on the bleeding rail and are well bled before scalding.

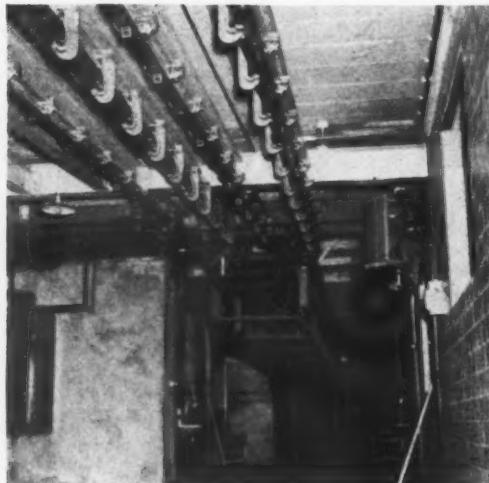
and piping, machinery, etc., installed by Kahn workmen.

While operations are outlined in the following paragraphs, the packer reader is urged to study Floor Plans No. 1 and 2 to gain a clear idea of the setup and how it works.

Hogs come up to the killing floor on a double hoist and, after sticking, move on to a double bleeding rail (see Floor Plan No. 1). Hogs travel about 75 ft. on this rail while bleeding; as a result they are exceptionally well bled when they go into the scalding tub. The scalding tub has been made 24 ft. longer and it is now possible to use 137-deg. water in it with good results; water of somewhat higher temperature was used formerly with poorer results. Scalding tub is L-shaped and one man is needed at the bend to keep the hog moving around it.

The scalding tub is slightly below fourth floor level and the hog dehairer, a Jumbo Boss model, and the gambrelling bench are still lower; in fact they may be considered to be on the third floor level.

From the gambrelling bench the hogs are carried up to the fourth floor by conveyor and pass into the hog dressing room (see Floor Plan No. 2). Carcasses are torch-singed, then move past the various shavers, double back and go into the washing bay where they are

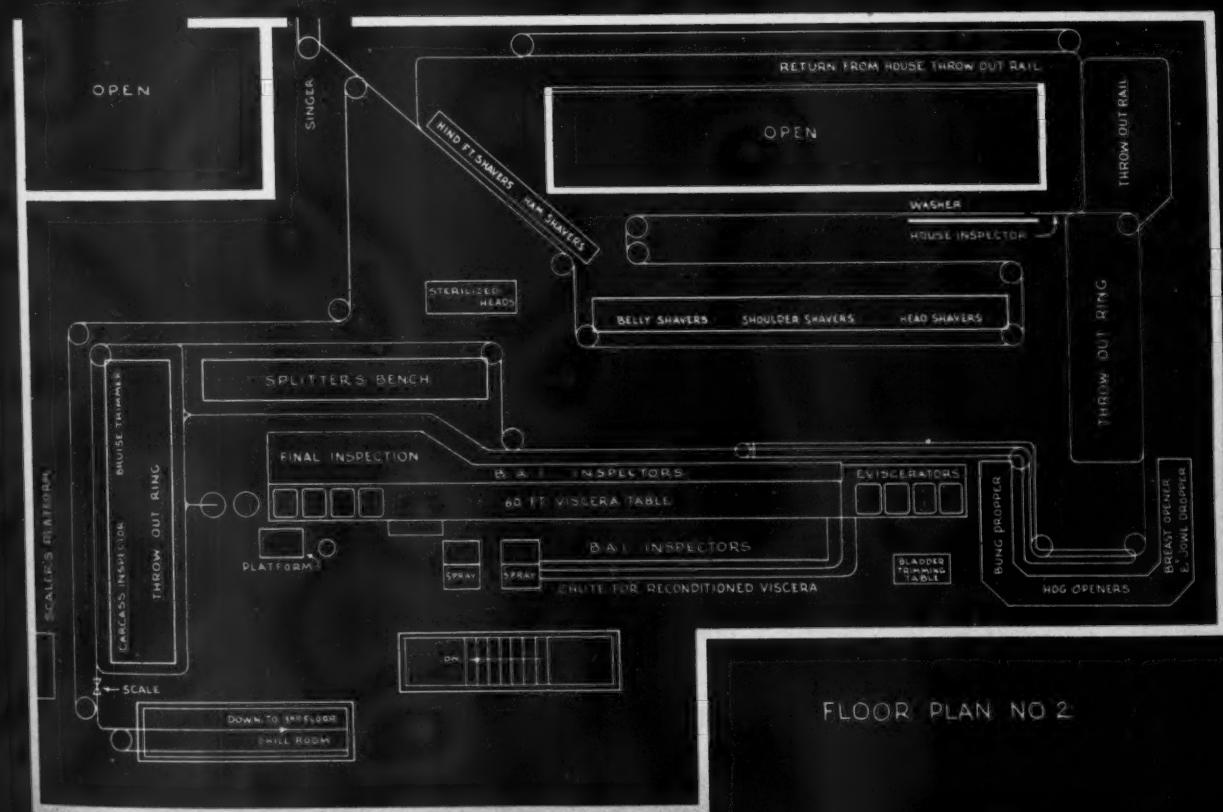
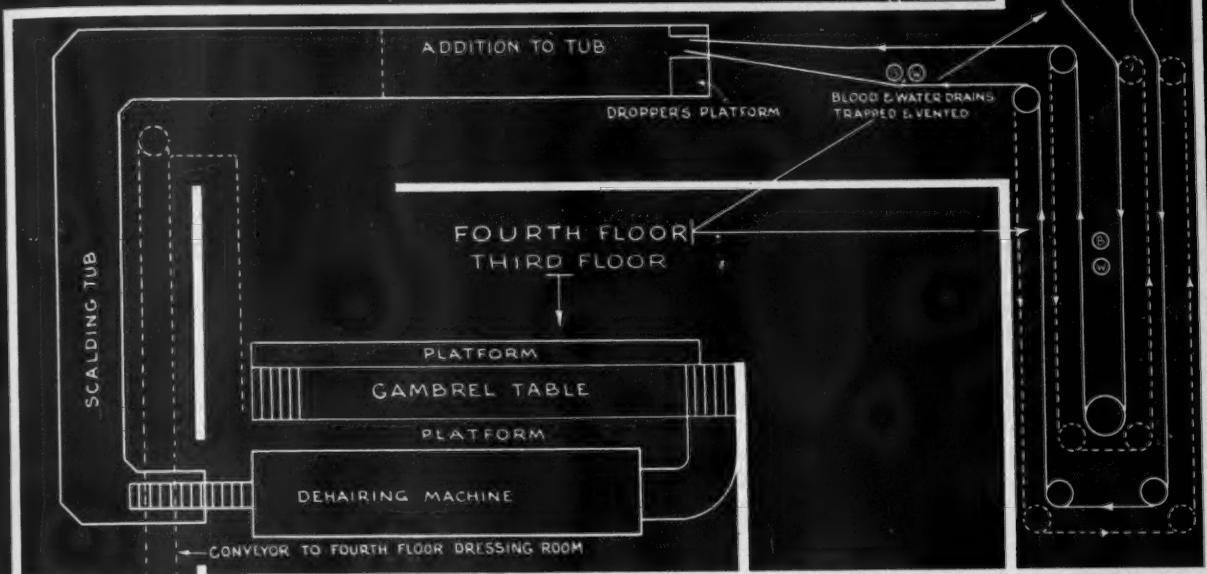


NEW HOG KILLING FLOOR AT KAHN PLANT

Floor Plan No. 1 shows fourth floor sticking pen, long bleeding rail and scalding tub, as well as dehairer and gambrelling table on third floor. Hogs move up conveyor at left to singer's position on fourth floor (Floor Plan No. 2) and thence through various operations to conveyor carrying them to third floor chill room.

Fourth floor has been expanded from a balcony.

FLOOR PLAN NO. 1





1



2

well cleansed with water at 300 lbs. pressure.

Following washing, the hogs pass the house inspector who can pull out any carcasses which are poorly singed or dehaired and send them back by a separate rail to the starting point; this can be done without interrupting the travel of the chain. After this inspection, the hogs are deheaded, opened and eviscerated with the viscera moving along before the BAI inspectors in the regular manner.

Heads and Viscera

Carcasses are then split, inspected, trimmed for bruises, weighed and move by conveyor to the third floor. There the heads are removed and put on a separate conveyor to go to the head working table. The sides are carried on the rail around a corner where the kidney puller, ham facer, leaf lard puller and scraper perform their operations. Sides then go into the chill room.

Viscera are chuted from the fourth floor to the third and the fats are handled in the same manner. Chitterlings are processed in a separate room on the third floor, while condemned and inedible products go to the tank house on the second. Hogs are cut on the third floor after chilling.

Glazed tile is carried almost to the ceiling on interior walls of the new hog dressing floor, as well as half way

up the columns. Glazed tile is also used to form the bases for permanent platforms. The floor is well drained and washup requires little labor; even during the peak killing periods the floor and equipment are clean and there is little steam or odor.

Glass block is skilfully employed, as

KILLING FLOOR VIEWS

- 1.—Looking from foot of viscera table toward head.
- 2.—Workmen's permanent platforms rest on glazed tile supports; floors are concrete-carborundum.
- 3.—Viscera table from head. Note scaler's platform in left background. Scaler stamps carcasses according to weight range as they pass before him.
- 4.—Head shavers', shoulder shavers' and belly shavers' platforms in center foreground; ham shavers' and hind foot shavers' platforms in background.

in the 12 ft. splash wall of the hog washing bay, to insure that outside light coming into the room is not trapped and lost when it strikes interior partitions. A photograph on page 35 illustrates this type of construction. The new killing floor is exceptionally well lighted with daylight supplying most of the illumination. In fact, the killing floor was operated for

several days before workmen noticed that lights had not yet been installed. Fluorescent lighting is used over the viscera table.

The stainless steel viscera table was made by Allbright-Nell Co. Stainless steel is employed on almost all equipment and all chutes, receptacles, etc. are made of this metal.

Several small details of killing floor construction will be of interest to the packer. For example, the permanent platforms for the various workmen were built to levels which were determined best after a number of measurements of employees' heights and working tests. The BAI inspectors' bench is 2 ft. 4 in. high, and the stainless steel viscera table is 5 ft. 5 in. high. Carcass inspectors and bruise trimmers work on a 3-ft. platform and the eviscerators on a 4-ft. bench. All benches and platforms are permanent and have bases of glazed tile with concrete-carborundum floors pierced for drainage.

The carcass weigher's platform is hung from a wall close by the conveyor exit to the third floor. The hogs pass along the rail directly in front of the weigher; he weighs and stamps the hogs according to their weight classifications so that they can be separated in the cooler. This segregation by weight is an aid in the subsequent grading of cuts.

(Continued on page 33.)



3



DOES THE MEAT PACKER OF TODAY NEED A CHEMIST?

By C. ROBERT MOULTON

Consulting Editor, *The National Provisioner*

III.

IT WAS pointed out in Article II that comparatively few meat packing and sausage manufacturing firms are staffed with chemists and/or bacteriologists and provided with suitable laboratory facilities. The twelve packing companies doing an annual business of \$25,000,000 or more annually are, on the whole, well provided with such technical men.

The next group of 22 companies, each of which does between \$10,000,000 and \$17,000,000 worth of business annually, includes many without chemists, while practically all companies doing \$5,000,000 or less business yearly are without chemists and laboratories. Of course, in terms of volume of product, a rather large proportion of all meat packing products are produced by companies provided with the services of chemists and bacteriologists. However, between one and two thousand meat packing and sausage manufacturing plants entirely lack such facilities.

Who Should Have a Chemist?

The statement just made is not a complete picture of the situation since many packing companies have chemical work done for them by consulting laboratories. These consultants help with specific problems and routine analyses of tankage, blood meal, lard and similar products. In spite of the work performed in commercial laboratories, there is much chemical work left undone in meat plants.

The writer is convinced that all meat packing companies with an annual business of \$10,000,000 or more should have a laboratory and chemist-bacteriologist, or both. This means that the 34 largest companies should be so equipped. Capital outlay would be required in the form of space, equipment and apparatus, but the start can be modest. The most essential equipment need not cost a large sum. The writer has not made a detailed study of costs, but some experience indicates that, after equipment of a small laboratory, an annual expenditure of \$10,000 for salaries, consumable chemicals and replacement of semi-perishable equipment should take care of basic requirements. This sum is but one-tenth of 1 per cent of an annual business of \$10,000,000.

Money expended in this manner should not be considered as a profitless addition to the expense of running the plant since the laboratory can aid many departments in many ways. The laboratory should perform the necessary analytical and control work, cooperate with the superintendent in the control or

improvement of products or in the development of new ones and aid the sales department by supplying information on the properties and uses of the firm's products; specifically, the sales force should know about the use of lard in the home and commercial bakery. Spoilage can be reduced, losses in the form of excessive grease in tankage can be eliminated, better lard can be made and other savings effected by which the laboratory will pay its own way.

An Industry Laboratory

Companies of the size just mentioned will probably find it too expensive to tackle problems of a general nature involving fairly extensive research. Cases will arise where analyses furnished by the plant laboratory differ from those made by a prospective purchaser, and so the matter must be referred to a qualified laboratory. The meat packing company may also wish to compare its ideas on certain problems with those of other experts and may wish to get objective suggestions from a qualified and experienced chemist.

Two methods of serving such needs have proved successful in other industries. One involves the formation of an association of companies with mutual interests (the trade association) and the other calls for the use of a qualified consulting chemist or laboratory.

One of the objectives of the American Meat Institute is to meet the meat processor's needs in this respect. For

this purpose the Institute has set up a department of packinghouse practice and a department of scientific research and has formed the Institute of Meat Packing to take care of the educational and research functions involved. It has also equipped and staffed a service laboratory which performs routine chemical analyses and gives technical advice to the packers submitting samples to it.

Much fundamental research has come out of the research laboratories of the Institute. The chief lines of investigation have been on the causes of spoilage and its prevention, the functions and use of curing agents and the curing process, and the factors affecting the stability of lard and its usefulness as a shortening agent.

Facilities Must Be Used

Of course, the usefulness of the Institute to the industry is directly related to the extent of individual firm's participation in its activities and the manner in which they utilize information developed by it.

The experience of meat chemists in offering their services as consultants in the meat packing field has not been altogether happy, although, as was pointed out previously, these experts have much to offer the packer of moderate size.

The reason probably is that many smaller units in the industry do not know how to use such a consulting service, and the proper fee, for such a service. They often wait to present their problem to a consultant only to find that the trouble has stopped before they can come to terms with him, or before he has a chance to examine the product.

The writer has had three such experiences. In the first case preliminary negotiations were protracted and the spoilage trouble ceased while they were still going on. Perhaps the onset of cool weather had something to do with

(Continued on page 34.)



Processed Meats Output of Record Size in Packer Year

PRODUCTION of processed meats—sausage, loaves, canned meats and sliced bacon—under federal inspection reached new peaks during the packer year ended with October, 1941. Several classifications showed stupendous increases and almost all registered large gains in volume over preceding years.

The record-breaking rate at which American packers are turning out processed and canned meats is in response to the needs of U.S. defense forces and Great Britain, as well as to increased domestic demand resulting from improved consumer purchasing power and the advertising activities of the American Meat Institute.

Gains in output of canned meat food products were most outstanding during the packer year just closed. Total production reached 1,066,293,174 lbs. compared with 721,244,198 lbs. a year earlier. Volume of pork canned almost doubled, totaling 405,383,749 lbs. compared with 272,704,946 lbs. during the 1940 packer year.

There was a significant rise in sausage production with volume totaling 904,563,174 lbs. in 1941 compared with

the previous all-time high of 846,820,220 lbs. during the preceding year. Meat loaf production jumped to 139,027,457 lbs. in 1941 from 118,220,906 lbs. in 1940.

Sliced bacon was the one item in which there was only a slight increase in output; the total for the 1941 packer year was 314,764,372 lbs. against 313,119,482 lbs. during 1940. However, sliced bacon did hold the gains made during preceding years when its price was more favorable to consumption.

Production of canned pork in October was 38,916,810 lbs. against 15,411,280 lbs. during October, 1940. Output of all canned meat food products totaled 112,684,294 lbs. in October against 81,072,071 lbs. in September and 62,938,483 lbs. in October, 1940.

Sausage production reached 84,158,044 lbs. during October compared with 79,018,748 lbs. in September and 83,010,753 lbs. in October, 1940. Output of dried sausage declined seasonally to 9,977,380 lbs. from 10,113,212 lbs. in September; volume was also under that of a year earlier at 10,841,067 lbs. Fresh sausage production at 15,054,710 lbs. was slightly below October, 1940 at 15-

258,215 lbs., but was considerably above September at 11,504,464 lbs. Smoked and cooked sausage volume climbed to 59,125,954 lbs. during October compared with 56,911,471 lbs. in 1940 and 57,401,072 lbs. in September this year.

Production of sliced bacon in federally inspected plants during October was 29,333,721 lbs. and slightly under September production at 29,638,038 lbs., but was approximately 2 million lbs. greater than in October, 1940. Meat loaf production for October was 1,922,564 lbs. larger than in October, 1940, and 1,006,754 lbs. above September output.

Quantity of each kind of sausage manufactured in October, 1941, compared with 1940 and 1939:

	Oct. 1941 lbs.	Oct. 1940 lbs.	Oct. 1939 lbs.
SAUSAGE—			
Fresh	15,054,710	15,258,215	13,206,847
Smoked and/or cooked	59,125,954	56,911,471	51,053,923
To be dried or semidried	9,977,380	10,841,067	8,365,776
Total	84,158,044	83,010,753	72,606,551

Total output of sausage products (000 omitted) in packer years, 1941, 1940, and 1939:

	1941 M lbs.	1940 M lbs.	1939 M lbs.
SAUSAGE—			
Fresh	146,337	133,638	116,528
Smoked	63,685	59,873	56,119
Dried	124,542	119,310	110,864
Total	304,584	284,821	233,511

Production of sausage during each month of the 1941 packer year, with comparisons:

	1941 lbs.	1940 lbs.	1939 lbs.
November	70,130,406	67,155,268	66,612,075
December	68,576,645	58,581,307	59,452,050
January	70,990,926	66,216,941	61,338,871
February	63,691,166	59,722,510	53,478,685
March	67,737,125	61,015,994	61,163,870
April	73,024,406	70,775,267	57,674,333
May	83,100,471	75,628,700	71,676,040
June	79,008,641	71,926,580	73,388,181
July	85,893,943	79,935,413	71,359,293
August	80,923,650	79,312,385	74,988,389
September	79,018,748	72,588,802	70,090,608
October	84,158,044	83,010,753	72,606,551
	904,583,174	846,820,220	793,510,900

Total sausage production under federal inspection during the 1941 packer year, compared with the total for each of the preceding years to 1928, inclusive:

	1941	1940	1939	1938	1937	1936	1935	1934	1933	1932	1931	1930	1929	1928
	904,583,174	846,820,220	793,510,900	723,510,900	686,520,220	646,520,220	600,380,875	572,480,523	500,263,813	487,929,000	477,707,000	475,639,000	474,187,237	464,236,172
														504,562,174

Meat and meat food products canned during each month of the 1941 packer year, compared with 1940 and 1939:

	1941 lbs.	1940 lbs.	1939 lbs.
November	71,394,263	62,180,588	45,752,891
December	63,923,972	68,982,896	53,571,610
January	64,523,648	78,871,227	53,571,227
February	85,916,511	74,901,825	57,206,019
March	90,272,112	74,112,002	58,188,900
April	80,272,156	64,525,882	45,768,889
May	87,539,078	59,734,538	53,183,241
June	83,213,553	53,421,580	44,907,978
July	87,832,152	48,125,642	35,768,671
August	88,200,535	39,263,636	40,068,154
September	81,072,071	34,179,700	38,605,580
October	112,684,294	82,938,483	57,458,940
Total	1,066,293,174	721,244,198	581,891,978

Quantities of meat food products (Continued on page 26.)

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Statistics on output of various processed meats in October, and the first ten months of the year, compared with 1940, are given in the table below.

	Oct. 1941 lbs.	Oct. 1940 lbs.	10 mos. 1941 lbs.	10 mos. 1940 lbs.
Meat placed in cure:				
Beef	14,390,934	13,143,558	106,529,000	95,591,000
Pork	238,707,836	250,366,177	2,355,534,000	2,399,936,000
Smoked and/or dried meat:				
Beef	4,631,293	4,864,159	50,023,000	42,924,000
Pork	141,008,288	163,729,056	1,413,647,000	1,512,986,000
Bacon sliced	29,333,721	27,487,836	266,627,000	267,879,000
Sausage:				
Fresh finished	15,054,710	15,258,215	117,863,000	108,409,000
Smoked and/or cooked	58,125,954	56,911,471	544,687,000	506,901,000
Dried or semi-dried	9,977,380	10,841,067	106,002,000	101,685,000
Total sausage	84,158,044	83,010,753	767,537,000	720,085,000
Meat loaves, head-cheese, chili con carne, jellied products:				
14,605,771	12,683,207	118,119,000	99,647,000	
Cooked meat:				
Beef	429,526	643,192	5,642,000	6,107,000
Pork	18,987,558	22,314,326	216,631,000	202,640,000
Canned meat and meat products:				
Beef	12,034,233	8,921,902	87,569,000	61,662,000
Pork	38,918,510	15,411,280	352,368,000	229,220,000
Sausage	11,501,016	2,793,498	68,520,000	50,539,000
Soup	26,312,026	21,778,434	213,342,000	167,826,000
All other	23,919,209	14,052,281	170,175,000	100,764,000
Total canned meat	112,684,294	62,938,483	900,974,000	590,080,000
Lard:				
Rendered	114,135,336	114,789,050	1,068,222,000	1,199,963,000
Refined	119,116,173	108,065,220	940,658,000	890,505,000
Canned	644,659	52,341	10,965,000	52,000
Rendered pork fat¹:				
Rendered	18,234,188	—	125,719,000	—
Refined	6,959,077	—	63,229,000	—
Canned	690,144	—	3,916,000	—
Oleo stock:				
14,099,065	10,440,632	115,993,000	88,334,000	
Edible tallow:				
5,952,029	5,689,961	57,000,000	53,517,000	
Compound containing animal fat:				
18,482,045	21,171,398	196,456,000	165,879,000	
Oleomargarine containing animal fat:				
4,568,320	4,046,533	42,245,000	34,924,000	
Miscellaneous:				
9,632,360	1,841,671	33,899,000	18,372,000	

¹Previously included with lard.

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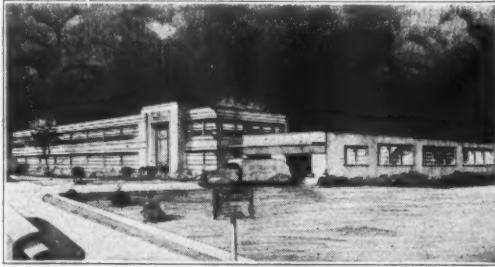
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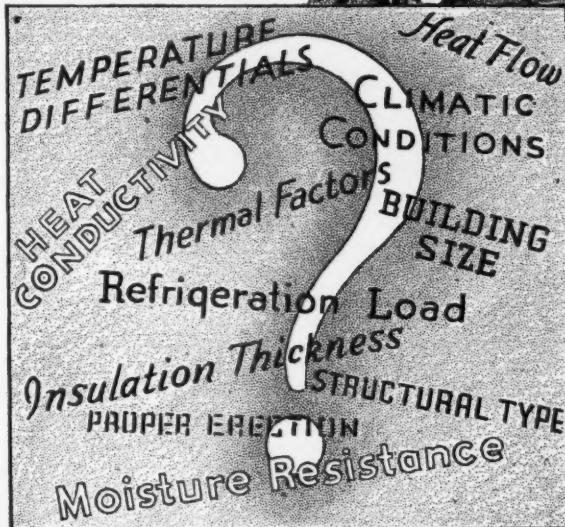
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Up and down the MEAT TRAIL

Wilson to Fete 4-H Boys and Girls for 24th Time

Final arrangements for the entertainment of 2,000 prize-winning 4-H club farm boys and girls and their leaders during the national 4-H club congress, which runs concurrently with the International Livestock Exposition at Chicago, November 29 to December 6, were completed this week by the national committee at a special meeting with Thos. E. Wilson, chairman, and Guy L. Noble, managing director.

High point of the week's activities for the delegates, representing 47 states and Canada, will be the twenty-fourth annual Thos. E. Wilson day at the Medinah temple on December 1, when an afternoon of entertainment will precede a dinner at which Mr. Wilson will play host.

During the party on December 1, winners of six college scholarships given by Mr. Wilson will be announced. This portion of the program will be broadcast over a coast-to-coast CBS network at 3:45 CST. Gene Autry, cowboy star, Gene Tunney, former heavyweight boxing champion, Gene Sarazen, veteran golf champion, and Floyd Wise, 1941 national corn husking champion, will be present at the party as guests.

Packer Team Triumphs for Meat on Radio Quiz Show

Four Swift & Company men, hearty meat-eaters, were victorious over four feminine vegetarians on the "Battle of the Sexes" radio quiz program broadcast nationally by NBC on November 18. Groomed for the show by George E. Mitchell, Swift district manager for New York, the winning team consisted of F. J. Brest, sales manager, West Harlem market, Howard Baker, sales representative, West Harlem market, and James W. Dowling and W. F. Irwin, credit men from the central office. For their success in upholding the honor of the male sex and the meat-eaters, each of the men won two wrist watches—one for his own use and one for his wife.

Chicago Packers Plan Dinner

Chicago Meat Packers and Wholesalers Association will stage its eighth annual dinner dance on December 6 at the Medinah club (formerly Chicago Towers club). The affair, which last year drew an attendance of more than 900 Chicago packers and their friends, will get under way at 8 p. m. for an evening of entertainment, dining and dancing, and indications are that attendance will be up to the usual high level. Max Rothschild, president, M. Roths-

child & Sons, and William Youngblood, Glenn & Anderson Co., are in charge of arrangements for the dinner dance. Officers of the Chicago packer organization include Arthur C. Beahm, Beahm Provision Co., president, Michael Britten, Peter Britten Sons, vice president, and Carl Rothschild, M. Rothschild & Sons, secretary.

Auge Workers Get Bonus

Employees of the Ed. Auge Packing Co., San Antonio, Tex., whose periods of service with the company extend six months or longer, received a total of more than \$8,000 in bonus payments for the fiscal year ended October 31. Ed. Auge, owner of the company, announced recently when the fourth quarterly bonus was distributed.

The company has been distributing bonuses to its employees for the past four years, Mr. Auge stated.



350-LB. DEER SHOT BY PACKER

Louis Matis (right), general manager, Martinic Meat Packing Co., Scotia, N. Y., bagged this 8-point, 350-lb. deer in New Brunswick recently. So heavy was the animal that Mr. Matis and his hunting companion, Joseph Wayto of Schenectady, had to find a horse to drag it from the woods. U. S. customs officials said the deer was the largest brought into the U. S. this year.

Personalities and Events Of the Week

Hide & Leather Association of Chicago will hold its annual banquet on December 12 at the Palmer House. George H. Elliott is chairman of the committee arranging the entertainment, which will include a floor show.

Open house program staged by Saratoga Meat Products Co., Chicago, at its new plant on November 25 was "a howling success," according to Crist Lisberg, president, who was assisted as host by D. F. Brown, vice president, and members of the Saratoga staff. Despite the fact that between 2,000 and 2,500 retailers, independent butchers, and delicatessen men and their families accepted the company's invitation to inspect the gleaming new plant, all were adequately fed and entertained.

Morris Resnick, 62, president of the Quality Packing Co. and Morris Resnick, Inc., packers, died on November 18 at his home in Milwaukee. Mr. Resnick had been associated with the meat industry in Milwaukee for 45 years.

Bloomfield Packing Co., 436 Pearl st., Pittsburgh, plans to leave its present plant and open with appropriate ceremonies about May 1 in the former Frank Kuhn plant on East st. in North Side Pittsburgh, it is reported. Under arrangements completed by M. Gross, manager, on November 22, the remodeling of the plant will include the installation of new hoists and refrigeration equipment.

Murdock Campbell, beef department, Wilson & Co., New York, is receiving the congratulations of his associates on the arrival of a daughter on November 24.

Lesley McCreath, jr., was recently transferred from Philadelphia to become manager of the Scranton, Pa., branch of Swift & Company.

The Sioux Falls, S. D. plant of John Morrell & Co. played host on November 18 to members of the Minnehaha county bar association. After breakfasting at the plant, the lawyers made an inspection tour of its facilities.

John O'Hern, a member of Armour and Company's police department at the Chicago plant, retired from service November 29 after 54 years on the job. For a long period, Mr. O'Hern guarded the cashier's cage on the fourth floor of the general office.

William Westhoff, 76, since 1893 a member of the Westhoff & Robinson wholesale meat partnership at Saginaw, Mich., died on November 19 after an illness of five weeks. Born in Westphalia,

Germany, Mr. Westhoff came to Saginaw in 1887, later forming the meat business with James Robinson.

A check for \$49,697.01 was paid by Geo. A. Hormel & Co., Austin, Minn., to D. G. Johnson, Emmetsburgh, Ia., farmer, for 419 Herefords fed on his 1,100-acre farm. It was the third largest livestock check ever paid by the company to an individual.

J. A. Raulerson, packinghouse broker of 713 Callowhill st., Philadelphia, was included in a "Who's Who in and about Philadelphia" compilation in the November 23 issue of the *Philadelphia Dispatch*. Before establishing his own business five years ago, Mr. Raulerson was affiliated with Armour and Company and was in the supply field.

The Rochester Packing Co., Rochester, N. Y., has received special recognition for the safe driving record established by its truck drivers during the past year.

More than half a million pounds of canned corned beef which recently arrived at Seattle from Argentina was condemned by the quartermaster section of the U. S. Army's general depot. Cans were bulged and broken, with the meat badly deteriorated.

Roy Brahm, Ed. Brahm, jr., Co., Pittsburgh, Pa., who has been ill for the past two months, plans to visit Mercy hospital for a couple of weeks.

Something new in sitdown strikes was recorded in Linden, N. J., recently, when several rabbis, members of the Schachters union of New York City, staged a successful strike for a salary increase of \$5 per week at a plant there. The work interruption was of short duration.

August Knoechal, 75, an employee of Armour and Company for 25 years, died on November 17 at his home in Milwaukee. A native of Germany, he came to the U. S. 59 years ago. He was affiliated with Cudahy Packing Co. for 15 years before joining Armour.

One of the first buildings used as a meat packing plant at So. Omaha, Neb., the old Armour and Company hog killing building, is being razed. Abandoned in 1939 when the present hog processing plant was built, the structure has been pronounced a fire hazard.

Victor Stransky, formerly general agent in Vienna, Austria, for Goossens & van Rossem, Rotterdam, and head of Robert Stransky & Co., of Vienna, which imported large quantities of fat backs, casings and other packinghouse products prior to the German invasion, is now located in New York City. He has built up a casing importing business with South America which he intends to develop further.

Plans for construction of a \$150,000 addition to the oil refinery of A. E. Staley Mfg. Co., Decatur, Ill., have been announced by E. K. Scheiter, vice president. Addition will house deodorizing and other units used in refining crude corn oil and soybean oil.

Officials of Neuhoff Packing Co., Salem, Va., met with a group of citizens at Wilson, N. C., recently to perfect



GIANT RED HOT ON GOOD WILL MISSION

This 40-lb. frankfurter, produced by Hygrade Food Products Corp., recently was sent by Gustavo Rivas, Guatemalan consular official in New York, to Jorges Ubico, president of Guatemala, in connection with the opening of the gala National Guatemala Fair. In photo (l. to r.) are Louis Rosin, manager of Hygrade's Brooklyn plant; two Guatemalan señoritas in native costume; Leo Reisman, whose orchestra flew to the fair for a command performance; Gustavo Rivas, and J. J. Finnerty, Hygrade's Newark manager.

plans for the establishment of a \$200,000 packing plant in Wilson. Local backers, it is reported, will take \$75,000 worth of preferred stock in the enterprise.

J. Thomas Wray, 38, formerly secretary of the Kansas City livestock exchange, died November 18 at Bethany hospital, Kansas City, Kans. He had been in failing health for some time. Mr. Wray succeeded Glen Stebbins as secretary of the exchange in 1934, serving until 1937.

George C. Hopkins, jr., Dallas, Tex., plans to start soon on the construction of a small meat packing plant in the northern part of the state.

Movies of processing operations in the Buenos Aires, Argentina, plant of Armour and Company were included in a sequence of films shown before a Ro-

etary club meeting in Chicago this week by Julian Bryan, traveler and lecturer. The packing plant scenes were shown in connection with a pictorial description of livestock raising, largest industry in Argentina.

C. T. Richardson, construction department, Swift & Company, Boston, was a visitor to New York during the week.

A 180-acre farm about seven miles from Madison, Wis., and a strip of land measuring 55 ft. square along Aberg ave. and the Milwaukee Railroad tracks have been transferred to Oscar Mayer & Co., Madison. Officials of the plant state that the firm has no immediate plans for the farm.

Hammond Standish & Co., Detroit, has registered its Greenfield and Tendermild trade marks in the office of the secretary of state, Albany, N. Y.



ATTEND NEW MARKET DEBUT

Meat situation appears in good hands as W. J. Sicard (right), district manager, Wilson & Co., and George Rector, famous authority on good eating and now food consultant for the company, confer with Sam Cooke (left), president, Penn Fruit Co., when latter organization celebrated opening of "biggest food market in America" recently with a party at the Warwick hotel, Philadelphia. Other Wilson officials also attended the event. The Penn store will handle 4,500 food items.

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THE vital importance of nutritious food as a national defense measure has been strongly emphasized by the National Nutrition Conference for Defense held in Washington, D. C., recently.

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EFFICIENCY PLUS

. . . Plus a finer, juicier, better looking product — a product that brings greater sales volume. And this at a lower cost comes with the high efficiency that has made ADEL-MANN equipment the outstanding favorite with meat packers.

Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.



Nirosta
Ham Boiler

"Adelmann — The kind your ham makers prefer"

HAM BOILER CORPORATION

Office and Factory—Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

1916 — Our Twenty-fifth Anniversary — 1941

Engineering is Vital Factor in Good Unit Cooler Results

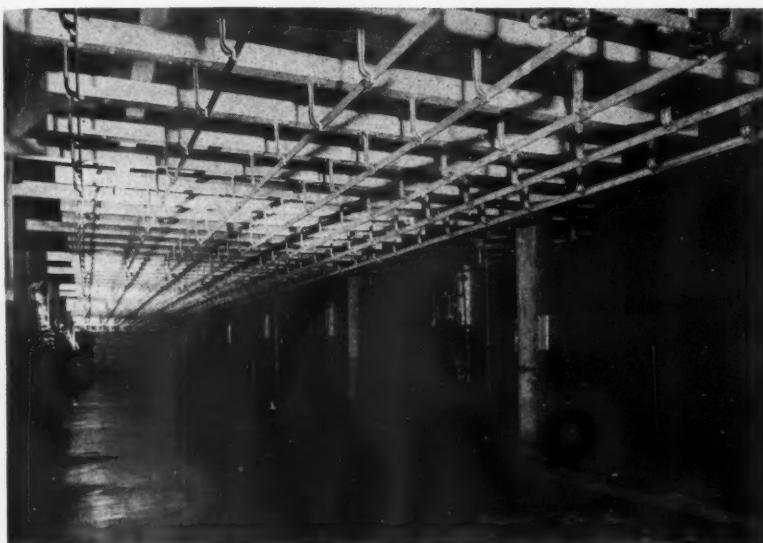
IN the few years since its introduction the unit cooler has been universally accepted by packers and sausage manufacturers as ideal equipment for maintaining proper conditions for product preservation in meat plant coolers. Ease of installation, high cooling efficiency and simplicity of control are some of the characteristics of this machine which have gained for it the packer's favor over other equipment.

It is not difficult to understand the principles of operation of the unit cooler, its ability to maintain desired percentage of relative humidity and its maintenance requirements. However, one misconception seems to be quite generally held by users of this device. This is the belief that obtaining proper conditions of temperature, relative humidity and air movement is solely a matter of equipment.

ment which must be used to fit any particular situation. If the unit cooler is selected it is usually because of its simple construction and the ease with which its operations can be controlled automatically, but its use is not compulsory. Wherever fans and coils can be applied to a refrigeration job, the proper conditions of temperature, humidity and air movement can be obtained.

During the early days of the unit cooler unsuccessful installations were almost as numerous as successful ones. The difficulty lay in the fact that these machines were often purchased without much knowledge of their capabilities and limitations, and little or no regard was given to the existing conditions and those to be maintained.

Exceedingly few instances of unsatisfactory unit cooler performance were



BATTERY OF UNIT COOLERS IN HOG CHILL ROOM

"What kind of a unit cooler shall I purchase to prevent shrink and loss of color in my smoked meat hanging room," is a typical question by a unit cooler purchaser.

There must be mechanical equipment to produce refrigeration, maintain uniform temperature in all portions of a room and hold relative humidity at the level most satisfactory for maintenance of product quality. The purchase of the correct equipment is important, therefore. However, the best-designed and constructed unit cooler may fail to give the desired results if it is not suitable for the location in question, or if it is not operated properly.

There is no one type or kind of equip-

due to faults in the equipment. Today, without any fundamental change in design or construction from those early models, probably not one cooler in one hundred installations is unsatisfactory—if planned by air conditioning or refrigerating engineers.

Packers and sausage manufacturers who are planning to use air conditioning and refrigerating equipment in chill rooms and coolers need keep only one point in mind to obtain satisfactory results. It is: Engineering is the most important factor in obtaining and maintaining proper conditions of temperature, relative humidity and air movement. Suitable equipment is available to serve every refrigerated or air-

conditioned room in the meat plant. The problem is one of adapting and operating this equipment to give the exact results desired.

Planning an air conditioning system to obtain specific results is not a difficult task for the trained and experienced refrigerating engineer; however, it is beyond the capabilities of most packers and they should not attempt to do the job. This cannot be emphasized too strongly. Every packer should place his refrigerating and air conditioning problems in the hands of someone who has training and experience to solve them satisfactorily.

There are two ways in which the packer or sausage manufacturer can purchase air conditioning equipment with satisfactory results:

1.—He can have an engineer make a survey of the location in which the equipment is to be used, report the existing conditions to the equipment manufacturer and place the order for the needed machines and apparatus as specified by the engineer.

2.—He can make the manufacturer responsible for the entire problem of providing suitable equipment for any cooler or processing room. The manufacturer will send his engineer to the plant to obtain the information required to plan the installation. From these data the manufacturer can construct or adapt equipment to fit the packer's particular requirements.

Packer's Responsibility

Under the first method the packer accepts some responsibility for successful results by supplying the data on which the installation is planned. When the equipment manufacturer undertakes the job of compiling data and planning the installation, the packer's responsibility is limited to payment after the equipment has been installed, tested and found to meet all specifications of design, construction and operation.

Most packers purchase refrigerating equipment under the second plan. Most manufacturers of unit coolers prefer to accept full responsibility for any installation—that is, they prefer to survey conditions as well as provide the equipment. They employ sales engineers who are trained in planning air conditioning installations and they feel that errors are reduced to a minimum when experienced salesmen are on the job.

The problem of obtaining satisfactory air conditioning equipment is relatively simple. Chances for error in the collection of basic engineering data, and in the selection of equipment, are reduced to a minimum. The packer accepts the apparatus only after it has demonstrated its ability to give the desired results.

GOOD MOOS.—The American Dairy Association is tieing in with meat. It plugs cheese with meat, evaporated milk with meat, butter with steak.



FROM PRESS TO
STORAGE FOR
AGEING

STORAGE

TO GRINDER

MILLING

STOP AGEING crackling cake



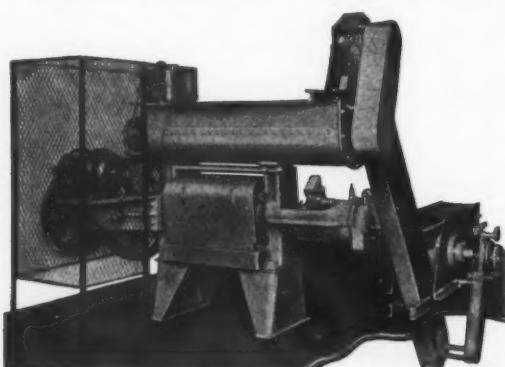
COOL ENOUGH
TO GRIND WHEN IT
REACHES GRINDER

MILLING

● Why age crackling cake if it isn't necessary? If you have plenty of space, perhaps you can afford to send crackling cake to storage for ageing. Remember every day in storage costs you money—cake cannot be sold until ground, nor ground until aged. And of course there's the extra handling to consider, too. But if you are pressed for space and want to hold your labor costs to a minimum and want to avoid tying up capital in ageing cake, then investigate Anderson Crackling Expellers.

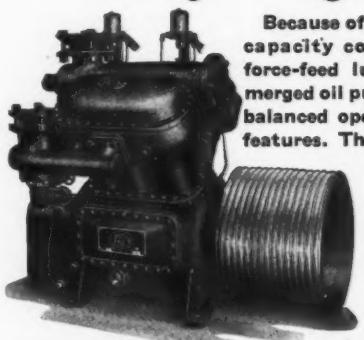
Expeller cake is usually cool enough to grind by the time it reaches the grinder. No storage or ageing, no extra handling, is required. This is streamlined production. With an Expeller your cracklings are ready for shipping when milled and they can be ground as soon as they reach the grinder. These economies in the use of Anderson Expellers account for the fact that many plants save from \$3,000 to \$10,000 a year by using Expellers. If you think savings like these are worthwhile, write for complete facts and figures on the production of Anderson Expeller cracklings.

THE V. D. ANDERSON CO.
1937 West 96th Street • Cleveland, Ohio



*Smoother Running
with Eclipse*

Refrigerating Machinery



Because of automatic unloaders, capacity controls, Flexo-Seals, force-feed lubrication from submerged oil pump, safety heads, and balanced operation—among other features. Three sizes: 3, 4, and 6 cylinders. Capacities up to 60 tons. Write for Bul. 100-B. Some good territories still open for distributors.

FRICK CO.
Waynesboro, Penna.

BEMIS BEEF OR NECK WIPES

Exceptionally absorbent pads, 4 to 6-ply cheese cloth stitched together. Also made of stockinette. Send for free samples. Bemis quality, prices and prompt service will please you.

BEMIS BRO. BAG CO.
ST. LOUIS • • • BROOKLYN



The New

FRENCH COOKER

Interests You Because
**IT OUTLASTS OTHER TYPES
REDUCES ODORS
COOKS QUICKLY,
EFFICIENTLY
OPERATES MORE EASILY
IS STURDILY BUILT**

We invite your inquiries

**The French Oil Mill
Machinery Company**
Piqua Ohio

Army Distributes Meat Awards Among 15 Firms

Fifteen packing companies have been awarded contracts totaling \$892,481.24 for supplying the army with boneless beef, "defense" ham and bacon, sliced dried beef and canned pork sausage, it was announced this week by the Chicago Quartermaster Depot. The largest award listed went to Armour and Company, which received an order for 836,440 lbs. of boneless beef valued at \$191,421.43, while Geo. A. Hormel & Co. was second with 350,000 lbs. of canned pork sausage valued at \$115,705.

Companies participating in awards announced this week by the Chicago Depot are:

BONELESS BEEF		
Firm	Amount lbs.	Value
Armour and Company	836,440	\$191,421.43
Swift & Company	886,000	88,763.50
Cudahy Packing Company	164,500	39,882.10
Hygrade Food Products Corp.	128,000	29,469.60
East Tennessee Packing Co.	90,000	20,691.00
Houston Packing Co.	86,820	19,596.27
Abraham Bros. Packing Co.	60,000	13,938.00
Cook Packing Co.	44,000	10,876.80
Peyton Packing Co.	22,000	5,083.00
Rath Packing Co.	22,000	4,987.40
Total	1,839,760	\$424,663.10

SMOKED HAM		
Firm	Amount lbs.	Value
Armour and Company	270,000	\$ 65,522.50
Swift & Company	180,000	48,200.00
Cudahy Bros. Co.	150,000	34,815.00
Total	600,000	\$143,537.50

BACON		
Firm	Amount lbs.	Value
Illinois Meat Co.	250,066	\$ 58,068.00
Cudahy Bros. Co.	270,000	61,021.00
Swift & Company	30,000	5,580.00
Total	550,066	\$114,609.00

SLICED DRIED BEEF		
Firm	Amount lbs.	Value
United Packers, Inc.	36,000	\$ 18,733.20
Republic Food Products Co.	24,900	13,574.40
Cudahy Bros. Co.	21,600	11,516.04
Cudahy Packing Co.	10,500	6,588.00
Total	93,000	\$ 50,711.64

CANNED PORK SAUSAGE		
Firm	Amount lbs.	Value
Geo. A. Hormel & Co.	350,000	\$115,705.00
Cudahy Packing Co.	130,000	42,956.00
Total	480,000	\$158,660.00

SEPTEMBER MEAT CONSUMPTION

Federally inspected meats available for consumption in September, 1941:

	Total Consumption, lbs.	Per Capita lbs.
BEEF AND VEAL		
September, 1941	592,169,000	4.44
September, 1940	456,800,000	3.45
9 months, 1941	4,692,898,000	35.27
9 months, 1940	4,140,758,000	31.87
PORK (INC. LARD)		
September, 1941	637,395,000	4.78
September, 1940	651,872,000	4.93
9 months, 1941	5,816,546,000	43.74
9 months, 1940	5,860,398,000	44.40
LAMB AND MUTTON		
September, 1941	62,276,000	.47
September, 1940	57,848,000	.44
9 months, 1941	560,478,000	4.22
9 months, 1940	515,075,000	3.92
TOTAL		
September, 1941	1,291,840,000	9.69
September, 1940	1,186,520,000	8.82
9 months, 1941	11,069,922,000	88.23
9 months, 1940	10,516,225,000	76.00
LARD		
September, 1941	115,369,000	.87
September, 1940	110,954,000	.84
9 months, 1941	891,152,000	6.71
9 months, 1940	843,003,000	6.40

Consumer Demand To Rise During Next Few Months

The demand for meat and other farm products is expected to show some improvement over recent levels during the next few months, says the U. S. Bureau of Agricultural Economics. After allowing for seasonal movements, some additional increase in industrial production and employment should occur during the winter, bringing further gains in consumer income. Food-for-defense purchases are expected to be increased, and some recovery from the recent slump in speculative demand is indicated.

The slowing of improvement in consumer demand in recent months has resulted from changes of only about seasonal proportion in industrial production and industrial employment. There has been a continued steady advance in food-for-defense buying.

In future months the reduction in output of some civilian industrial goods is expected to become more pronounced but increases in defense output probably will be sufficient to result in a rise in the seasonally corrected Federal Reserve index of industrial production. Defense expenditures have been increasing about \$200,000,000 per month since July and in October totaled \$1,527,000,000 compared with \$287,000,000 a year earlier. The physical volume of processed goods represented by defense and exports is estimated to have been more than twice as large in October as a year earlier.

Although the growth in defense production recently has been at the expense of durable civilian goods—automobiles, household equipment, private housing, etc.—the average earnings of

industrial workers have increased steadily, probably as a result of higher average wage payments in defense jobs and increased overtime payments. As a result of this situation, consumers' buying power has continued to increase.

The pressure of improving demand probably will cause the farm and food products to again join the general advance in commodity prices, but the rise in them is likely to be much more moderate than during most of 1941. Non-agricultural commodity prices have continued to advance during the past two months but at a more moderate rate than before. The rise has been held in check by price ceilings and priority limitations on civilian demands for the principal commodities which are scarce.

MEAT IMPORTS AT NEW YORK

Imports for the period November 13 to November 18, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	306,003
Canada	Fresh chilled lamb livers	240
	Pork sausage	884
	Fresh chilled beef livers	697
	Dry salt pork	280
	Fresh frozen beef livers	49,572
	Fresh frozen beef tongues	3,108
New Zealand	Fresh frozen calf livers	66,620
	Fresh frozen beef cuts	146,246
	125 fresh frozen beef carcasses	82,348

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on November 22, 1941:

Week Nov. 22	Previous week	Same week '40
Cured meats, lbs. 20,221,000	21,951,000	15,981,000
Fresh meats, lbs. 52,758,000	67,793,000	61,407,000
Lard, lbs. 9,890,000	8,495,000	6,432,000

ALL WEIGHTS CUT OUT AT SMALL LOSS

(Chicago costs and prices, first four market days of week.)

Average hog costs at Chicago were down a little from last week and this week's product values declined in about the same ratio. Cut-out results on all weights were little changed from a week earlier; the loss on light butchers was slightly greater and the losses on medium and heavy hogs were a little smaller.

	180-220 lbs.	220-240 lbs.	240-270 lbs.
	Pct. live wt. Price per cwt. alive	Pct. live wt. Price per cwt. alive	Pct. live wt. Price per cwt. alive
Regular hams	14.00 18.3 \$2.56	18.80 18.2 \$2.51	13.70 18.2 \$2.49
Picnics	5.70 17.6 1.00	5.50 17.6 .97	5.40 17.6 .95
Boston butts	4.00 19.0 .76	4.00 19.0 .76	4.00 18.7 .75
Loins (blade in)	9.90 16.7 1.65	9.70 16.7 1.62	9.70 16.7 1.62
Bellies, S. P.	11.00 15.0 1.65	9.70 14.7 1.43	8.20 13.8 1.13
Bellies, D. S.	2.00 11.0 .22	4.00 11.0 .44	4.20 11.0 .44
Fat backs	1.00 7.8 .08	3.00 8.1 .24	3.00 8.6 .36
Plates and jowls	2.80 9.6 .27	3.00 9.6 .29	3.30 9.6 .32
Raw leaf	2.10 10.0 .21	2.20 10.0 .22	2.10 10.0 .21
P. S. lard, rend. wt.	12.40 10.1 1.25	11.30 10.1 1.14	10.60 10.1 1.07
Spareribs	1.60 14.3 .28	1.50 22.8 .19	1.50 11.3 .17
Trimming	3.00 11.4 .34	2.80 11.4 .32	2.80 11.4 .32
Feet, tails, neckbones	2.00 .14	2.00 .13	2.00 .13
Offal and miscellaneous464646
TOTAL YIELD AND VALUE \$9.50	\$10.60	\$10.50	\$10.42
Cost of hogs per cwt.	\$10.00	\$10.10	\$10.10
Condemnation loss	.05	.05	.05
Handling and overhead	.59	.51	.46
TOTAL COST PER OWT. ALIVE	\$10.73	\$10.66	\$10.61
TOTAL VALUE	10.60	10.50	10.42
Loss per cwt.	.18	.16	.19
Loss per hog.	.10	.21	.26

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., November 27, 1941.

REGULAR HAMS		*S.P.	LARD:				
8-10	20 @20%		Dec.	9.85-87½	9.90	9.85	9.90ex
10-12	20	20%	Jan.	10.00	10.05	10.00	10.05b
12-14	19 @19½	20%	Mar.	11.32½	11.35	11.32½	11.35b
14-16	18½ @18%	19½	May	11.57½	11.55	11.55b	
10-16 range	18%	18%	July		11.72½b		

BOILING HAMS		*S.P.	LARD:				
16-18	18½		Dec.	19½			
18-20	18½	19½	Jan.	11.32½	11.35	11.32½	11.35b
20-22	18½	19½	Mar.	11.35	11.50	11.35	11.45
16-20 range	18½	18½	May	11.62½	11.72½	11.62½	11.65
16-22 range	18½	18½	July	11.80	11.87½	11.80	11.85

SKINNED HAMS		*S.P.	LARD:				
Fresh & Fr. Fr.			Dec.	9.90	10.00	9.90	9.95b
10-12	21	21½	Jan.	10.07½	10.17½	10.07½	10.10b
12-14	20½	20%	Mar.	11.35	11.50	11.35	11.45
14-16	20½	20%	May	11.62½	11.72½	11.62½	11.65
18-20	20½	20%	July	11.80	11.87½	11.80	11.85

PICNICS		*S.P.	LARD:				
Green			Dec.	9.90	9.90	9.82½	9.87½b
4-6	17½ @18	18½	Jan.	10.05	10.05	10.02½b	
6-8	17½	18½	Mar.	11.40	11.40	11.35	11.37½
8-10	18	18	May	11.62½-60	11.62½	11.55	11.60
10-12	18	18	July	11.80	11.80	11.77½	11.80ex
12-14	18	18					
8-up, No. 2's inc.	18	18					

Short shank ½-¾ over.

GREEN AMERICAN BELLIES		18	LARD:				
18-20			Dec.	9.90	9.90	9.82½	9.87½b
20-25		12½	Jan.	10.05	10.05	10.02½b	

BELLIES		*D.C.	LARD:				
(Square Cut Seedless)	Green		Dec.	9.85	9.85	9.77½	9.77½b
6-8	16	17	Jan.	10.00	10.00	9.95	9.95b
8-10	16½	16½	Mar.	11.37½	11.37½	11.32½	11.32½b
10-12	14½	15½	May	11.60	11.60	11.52½	11.52½b
12-14	14½	15½	July	11.77½	11.77½	11.72½	11.72½
14-16	14	15					
16-18	14	15					

*Quotations represent No. 1 new cure.

D. S. BELLIES		Rib	LARD:				
Clear			Dec.	9.85	9.85	9.77½	9.77½b
16-18	12½	12½	Jan.	10.00	10.00	9.95	9.95b
18-20	12	12	Mar.	11.37½	11.37½	11.32½	11.32½b
20-25	12	12	May	11.60	11.60	11.52½	11.52½b
25-30	12	12	July	11.77½	11.77½	11.72½	11.72½
30-35	11½	11½					
35-40	11½	11½					
40-50	11½	11½					

D. S. FAT BACKS		12½	LARD:				
6-8	8		Dec.	9.85	9.85	9.77½	9.77½b
8-10	9	9	Jan.	10.00	10.00	9.95	9.95b
10-12	9½	9½	Mar.	11.37½	11.37½	11.32½	11.32½b
12-14	9½	9½	May	11.60	11.60	11.52½	11.52½b
14-16	9½	9½	July	11.77½	11.77½	11.72½	11.72½
16-18	10	10					
18-20	10½	10½					
20-25	11	11					

OTHER D. S. MEATS		12½	LARD:				
Regular plates	6-8		Dec.	9.85	9.85	9.77½	9.77½b
Clear plates	4-6	4-6	Jan.	10.00	10.00	9.95	9.95b
D. S. jowl britts	10%	10%	Mar.	11.37½	11.37½	11.32½	11.32½b
S. P. jowl	10%	10%	May	11.60	11.60	11.52½	11.52½b
Green square jowl	12	12	July	11.77½	11.77½	11.72½	11.72½
Green rough jowl	9½	9½					

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Nov. 22...	9.97½	10.05b	10.25b
Monday, Nov. 24...	10.02½	10.12½	10.37½
Tuesday, Nov. 25...	9.95b	10.12½	10.37½
Wednesday, Nov. 26...	9.85b	10.05	10.37½
Thursday, Nov. 27...	9.92½	10.12½	10.37½
Friday, Nov. 28...	9.97½	10.20b	10.37½

Packer's Wholesale Prices		12½	LARD:			
Refined lard, tierces, f.o.b. Chgo.			Dec.	9.97½	10.05b	10.25b
Kettle rend., tierces, f.o.b. Chgo.		12½	Jan.	10.02½	10.12½	10.37½
Leaf, kettle rend., tierces, f.o.b. Chgo.		12½	Mar.	10.37½	10.50	10.75b
Neutral, tierces, f.o.b. Chgo.		12½	May	10.50	11.55	11.55b
Shortening, tierces, c.s.f.	15	15	July	11.72½	11.72½	11.72½

Havana, Cuba Pure Lard Price		12½	LARD:			
Wednesday, November 26...	15.22		Dec.	9.97½	10.05b	10.25b

Wednesday, November 26.....15.22

FUTURE PRICES

SATURDAY, NOVEMBER 22, 1941

	Open	High	Low	Close
LARD:				
Dec.	9.85-87½	9.90	9.85	9.90ex
Jan.	10.00	10.05	10.00	10.05b
Mar.	11.32½	11.35	11.32½	11.35b
May	11.55	11.55	11.55	11.55b
July				
Sales: Dec. 55; Jan. 27; Mar. 46; May 16; total, 144 sales.				

	Open interest: Dec. 815; Jan. 871; Mar. 482; May 227; July 5; total: 2,500 lots.
MONDAY, NOVEMBER 24, 1941	

	LARD:
Dec.	9.90
Jan.	10.07½
Mar.	11.35
May	11.62½
July	11.80

Sales: Dec. 88; Jan. 49; Mar. 60; May 82; July 3; total, 256 sales.

Open interest: Dec. 692; Jan. 879; Mar. 520; May 321; July 12; total, 2,380 lots.

	TUESDAY, NOVEMBER 25, 1941
	LARD:
Dec.	9.85
Jan.	10.05
Mar.	11.32½
May	11.62½
July	11.80

Sales: Dec. 98; Jan. 55; Mar. 21; May 32; July 3; total, 180 sales.

Open interest: Dec. 495; Jan. 915; Mar. 584; May 328; July 16; total, 2,349 lots.

	THURSDAY, NOVEMBER 27, 1941
	LARD:
Dec.	9.77½
Jan.	10.02½
Mar.	11.30
May	11.52½
July	11.75

Sales: Dec. 61; Jan. 39; Mar. 39; May 25; July 1; total, 219 sales.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef

Week ended
Nov. 26, 1941
per lb.

Fresh Pork and Pork Products

Pork loins, 3-10 lbs. av.	18	14
Picnics	19	10 $\frac{1}{2}$
Skinned shoulders	19	11 $\frac{1}{2}$
Tenderloins	35	26
Sparerib	16 $\frac{1}{2}$	11
Back fat	11 $\frac{1}{2}$	7
Boston butts	21	12 $\frac{1}{2}$
Boneless butts, cellar trim, 2 $\frac{1}{2}$ lb.	24 $\frac{1}{2}$	16
Hocks	16	7
Neck bones	6	3
Slim bones	6	3
Blade bones	16	8
Pigs' feet	4	2 $\frac{1}{2}$
Kidneys, per lb.	9 $\frac{1}{2}$	4
Livers	16	8
Brains	9	7
Ears	5	4
Snouts	10	4
Heads	7	6
Chitterlings	7 $\frac{1}{2}$	5

Beef Cuts

Steer loins, choice, 60/65..... 28

Steer loins, No. 1..... 26

Steer loins, No. 2..... 24

Steer short loins, choice, 30/35..... 32

Steer short loins, No. 1..... 30

Steer short loins, No. 2..... 29

Steer loin ends (hips)..... 24

Steer loin ends, No. 2..... 23

Cow loins..... 18

Cow short ribs..... 18

Cow loin ends (hips)..... 18

Steer ribs, choice, 30/40..... 22

Steer ribs, No. 2..... 21

Steer ribs, No. 3..... 19

Cow ribs, No. 2..... 15

Cow ribs, No. 3..... 14

Steer rounds, choice, 80/100..... 19

Steer rounds, No. 1..... 19

Steer rounds, No. 2..... 18 $\frac{1}{2}$

Steer chuck, choice, 80/100..... 17

Steer chuck, No. 1..... 16 $\frac{1}{2}$

Steer chuck, No. 2..... 16

Cow rounds..... 15 $\frac{1}{2}$

Cow chucka..... 14

Steer plates..... 10 $\frac{1}{2}$

Medium plates..... 11

Delicate, No. 1..... 12 $\frac{1}{2}$

Cow naval ends..... 17

Steer naval ends..... 9

Fore shanks..... 11 $\frac{1}{2}$

Hind shanks..... 9

Strip loins, No. 1 bns..... 62

Strip loins, No. 2..... 40

Sirloin butts, No. 1..... 33

Sirloin butts, No. 2..... 27

Beef tenderloins, No. 1..... 60

Beef tenderloins, No. 2..... 55

Rump butts..... 26

Flank steaks..... 27

Shoulder clods..... 19

Hanging tenderloins..... 16

Onions, green, 12 $\frac{1}{2}$ -18 range..... 21

Onions, green, 8 lbs. up..... 20

Knuckles, green, 8 lbs. up..... 20 $\frac{1}{2}$

Knuckles, green, 8 lbs. up..... 17 $\frac{1}{2}$

Beef Products

Brains..... 9

Hearts..... 15

Tongues..... 18

Sweetbreads..... 16

Ox-tail..... 10

Fresh tripe, plain..... 8

Fresh tripe, H. C..... 12

Livers..... 22

Kidneys..... 8

Veal

Choice carcass..... 19

Good carcass..... 18

Good saddles..... 24

Good racks..... 16

Medium racks..... 14

Veal Products

Brains, each..... 12

Sweetbreads..... 32

Calf livers..... 55

Lamb

Choice lambs..... 19

Medium lambs..... 18

Choice saddles..... 23

Medium saddles..... 22

Choice fore..... 16

Medium fore..... 15

Lamb fore..... 15

Lamb fries..... 28

Lamb tongues..... 17

Lamb kidneys..... 15

Mutton

Heavy sheep..... 8

Light sheep..... 11

Heavy saddles..... 10

Light saddles..... 13

Heavy fore..... 6

Light fore..... 9

Mutton legs..... 15

Mutton loins..... 12

Mutton stew..... 8

Sheep tongues..... 11

Sheep heads, each..... 11

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	24 $\frac{1}{2}$ @ 25 $\frac{1}{2}$
Fancy skinned hams, 14@16 lbs., parchment paper	25 @ 25 $\frac{1}{2}$
Standard reg. hams, 14@16 lbs., plain	23 $\frac{1}{2}$ @ 24 $\frac{1}{2}$
Picnics, 4@8 lbs., short shank, plain	21 @ 22
Picnics, 4@8 lbs., long shank, plain	20 $\frac{1}{2}$ @ 21 $\frac{1}{2}$
Fancy bacon, 6@8 lbs., plain	24 $\frac{1}{2}$ @ 25 $\frac{1}{2}$
Standard bacon, 6@8 lbs., plain	22 $\frac{1}{2}$ @ 23 $\frac{1}{2}$
No. 1 hams, set, packed	
Insidies, 8@12 lbs., outside, fat	41 @ 42
Outsides, 5@10 lbs., outside, fat	38 @ 39
Knuckles, 5@9 lbs., outside, fat	37 @ 38
Cooked hams, choice, skin on, fatted	39
Cooked hams, choice, skinless, fatted	42
Cooked hams, skin on, fatted	39
Cooked picnics, skinned, fatted	33 $\frac{1}{2}$

VINEGAR PICKLED PRODUCTS

Fork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-120 pieces	\$20.50
80-100 pieces	20.00
100-125 pieces	18.50
Clear plate pork, 25-35 pieces	19.50
Bean pork	24.00
Brisket pork	29.00
Plate beef	24.00
Pork hearts	8 @ 8 $\frac{1}{2}$
Pork livers	13 $\frac{1}{2}$
Native boneless bull meat (heavy)	17 $\frac{1}{2}$
Boneless chuck	16 $\frac{1}{2}$ @ 16 $\frac{1}{2}$
Shank meat	15 $\frac{1}{2}$ @ 15 $\frac{1}{2}$
Beef trimmings	13 $\frac{1}{2}$ @ 13 $\frac{1}{2}$
Dressed canners, 350 lbs. and up	11 $\frac{1}{2}$
Dressed canner cows, 400-450 lbs.	12 $\frac{1}{2}$
Dr. bologna bulls, 600 lbs. and up	14
Tongues, No. 1 canner trim	14

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	11 $\frac{1}{2}$ @ 12
Special lean pork trimmings	85% @ 22 $\frac{1}{2}$
Extra lean pork trimmings	95% @ 24 $\frac{1}{2}$
Pork cheek meat (trimmed)	11 $\frac{1}{2}$ @ 12
Pork hearts	8 @ 8 $\frac{1}{2}$
Pork livers	13 $\frac{1}{2}$
Native boneless bull meat (heavy)	17 $\frac{1}{2}$
Boneless chuck	16 $\frac{1}{2}$ @ 16 $\frac{1}{2}$
Shank meat	15 $\frac{1}{2}$ @ 15 $\frac{1}{2}$
Beef trimmings	13 $\frac{1}{2}$ @ 13 $\frac{1}{2}$
Dressed canners, 350 lbs. and up	11 $\frac{1}{2}$
Dressed canner cows, 400-450 lbs.	12 $\frac{1}{2}$
Dr. bologna bulls, 600 lbs. and up	14
Tongues, No. 1 canner trim	14

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	30
Country style sausage, fresh in link	25 $\frac{1}{2}$
Country style sausage, fresh in bulk	23 $\frac{1}{2}$
Country style, smoked, smoked	29 $\frac{1}{2}$
Frankfurters, in sheep casings	29
Frankfurters, in hog casings	27
Skinless frankfurters	27
Bologna in beef bungs, choice	23
Bologna in beef middles, choice	23 $\frac{1}{2}$
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	23 $\frac{1}{2}$
Head cheese	18 $\frac{1}{2}$
New England luncheon specialty	29 $\frac{1}{2}$
Minced luncheon specialty, choice	24 $\frac{1}{2}$
Tongue and blood	26
Blood sausage	22
Souse	20
Pork sausage	28
Cervelat, choice, in hog bungs	44
Thuringer	24 $\frac{1}{2}$
Farmer	35
Holsteiner	35
B. C. salami, choice	41 $\frac{1}{2}$
Milano, salami, choice in hog bungs	42
B. C. salami, new condition	24 $\frac{1}{2}$
Frisses, choice, in hog middles	44
Genoa style salami, choice	48
Pepperoni	40
Mortadella, new condition	22
Cappicola	48 $\frac{1}{2}$
Italian style hams	58

CURING MATERIALS

Cwt.

Nitrite of soda (Chicago, w/has. stock)	
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.	8.50
Dbl. refined granulated	9.50
Small crystals	9.75
Medium crystals	10.50
Large crystals	10.50
Pure red, powdered nitrate of soda	2.00
Pure red, powdered, unquoted	
Salt, per ton, in minimum car load, 80,000 lbs.	
only, f.o.b. Chicago, per ton	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar	
Raw, 96 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	5.25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.90
Dextrose, in car lots, per cwt. (cotton)	4.57
in paper bags	4.52

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack.	20
Domestic rounds, 140 pack.	33
Export rounds, wide	45
Export rounds, medium	32
Export rounds, narrow	28
No. 1 weasands	.05
No. 2 weasands	.03 $\frac{1}{2}$
No. 1 bungs	.16
No. 2 bungs	.12
Middies, regular	.60
Middies, select, wide, 2 $\frac{1}{2}$ in.	.65
Middies, select, extra, 2 $\frac{1}{2}$ in.	.70
& up	.90

Dried or salted bladders:	
12-15 in. wide, fat	1.10
10-12 in. wide, fat	.85
8-10 in. wide, fat	.85
6-8 in. wide, fat	.25
Pork casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.25
Medium, regular	1.95
English, medium	1.70
Wide, per 100 yds.	1.40
Extra wide, per 100 yds.	.90
Export bungs	.20
Large prime bungs	.16
Medium prime bungs	.12
Small prime bungs	.08 $\frac{1}{2}$
Middies, per set	.20

SPICES

(Basis Chicago, original bbls., bags or bales.)

Whole	Ground
Allspice, prime	22
Resifted	23 $\frac{1}{2}$
Chili pepper	32
Powder	31
Gloves Amboyna	28
Zanzibar	33
Ginger, Jamaica	40
African	31
Mace, Fancy Banda	58

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	18	@19
Choice, native, light.....	19	@20
Native, common to fair.....	14	@15

Western Dressed Beef

Native steers, good, 600@800 lbs.....	18	@19
Native choice yearlings, 400@600 lbs.....	19	@20
Good to choice heifers.....	17	@18
Good to choice cows.....	14	@15
Common to fair cows.....	13	@14
Fresh bologna bulls.....	14½	@15

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	24	@25
No. 2 ribs.....	22	@23
No. 3 ribs.....	20	@19
No. 1 loins, prime.....	26	@27
No. 2 loins.....	24	@25
No. 3 loins.....	21	@20
No. 1 hinds and ribs.....	23	@22
No. 2 hinds and ribs.....	21	@20
No. 1 rounds.....	18	@18
No. 2 rounds.....	17	@17
No. 3 rounds.....	16	@16
No. 1 chuck.....	20	@20
No. 2 chuck.....	19	@19
No. 3 chuck.....	16	@16
Rolls, reg. 4@6 lbs. av.....	27	
Rolls, reg. 6@8 lbs. av.....	28	
Tenderloins, steers.....	60	
Tenderloins, cows.....	35	
Tenderloins, bulls.....	40	
Shoulder clods.....	22	

DRESSED VEAL

Good.....	18½	@19½
Medium.....	17½	@18½
Common.....	16½	@17½

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice.....	21	@23
Genuine spring lambs, good to medium.....	20	@21
Genuine spring lambs, medium.....	18	@20
Sheep, good.....	10	@12
Sheep, medium.....	8	@9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.) head on; leaf fat in.....	\$15.38	@15.75
Pigs, small lots (60-110 lbs.) head on; leaf fat in.....	17.00	@17.50

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10@12 lbs.....	18½	@19
Shoulders, 10@12 lbs. av.....	19½	@20½
Butts, regular, 4-8 lbs.....	20½	@21½
Hams, regular, fresh, 10@12 lbs. av.....	22	@23
Hams, skinned, fresh, 10@12 lbs. av.....	22	@23
Picnics, fresh, 6@8 lbs.....	19	@20
Pork trimmings, extra lean, 90-95%.....	28	@29
Pork trimmings, regular 50% lean.....	14	@15
Spareribs, medium.....	16½	@17½
Pork loins, fresh, 10@12 lbs.....	21	@22
Shoulders, 6@10 lbs. av.....	23	@23
Butts, regular, 1½@3 lbs.....	27	@28
Hams, regular, 10@12 lbs. av.....	23	@23
Hams, skinned, fresh, 10@12 lbs. av.....	23	@24
Picnics, fresh, 4@6 lbs.....	19	@20
Pork trimmings, extra lean, 90@95%.....	28	@29
Pork trimmings, regular 50% lean.....	15	@16
Spareribs, medium.....	18	@19
Boston butts.....	23	@23½

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	46	
Cooked hams, choice, skinless, fatted.....	48	

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	26	@27
Regular hams, 10@12 lbs. av.....	25	@26
Regular hams, 12@14 lbs. av.....	25	@26
Skinned hams, 10@12 lbs. av.....	27	@28
Skinned hams, 16@18 lbs. av.....	26	@27
Skinned hams, 12@14 lbs. av.....	27	@28
Skinned hams, 18@20 lbs. av.....	27	@28
Picnics, 4@6 lbs. av.....	21	@22
Picnics, 6@8 lbs. av.....	20	@21
Bacon, boneless, western.....	25	@26
Bacon, boneless, city.....	24	@25
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	29	@30

BUTCHERS' FAT

Shop fat.....	\$3.50	per cwt.
Breast fat.....	4.50	per cwt.
Edible suet.....	5.25	per cwt.
Inedible suet.....	5.00	per cwt.

GREEN CALFSKINS

5-9½-12½-12½-14-14-18 up		
Prime No. 1 veals.....	23	3.20
Buttermilk No. 1.....	18	2.70
Buttermilk No. 2.....	17	2.55
Branded grubby.....	12	1.75
Number 3.....	12	1.75
	3.35	
	3.40	
	3.70	
	2.00	
	2.75	
	2.00	
	1.95	
	2.00	

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, November 26, 1941:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$19.00@20.00			
500-600 lbs.	18.50@18.50			
600-700 lbs. ²	17.50@18.50	\$18.00@19.00	18.50@19.50	\$19.00@20.00
700-800 lbs. ²	17.00@18.00	17.50@18.50	18.50@18.50	18.50@19.50
STEER, Good:				
400-500 lbs. ¹	18.00@19.00			
500-600 lbs.	17.50@18.50			
600-700 lbs. ²	17.00@17.50	17.00@18.00	18.00@19.00	18.00@19.50
700-800 lbs. ²	16.50@17.00	16.50@17.50	18.50@18.00	17.50@18.50
STEER, Commercial:				
400-600 lbs. ¹	15.00@17.00			
600-700 lbs. ²	15.00@16.50	15.50@16.50	16.00@16.50	15.50@16.50
STEER, Utility:				
400-600 lbs. ¹	18.50@15.00	14.50@15.50	14.50@15.50	

COW (All Weights):				
Commercial	13.50@14.50	14.00@15.00	14.00@15.00	
Utility	13.00@13.50	13.50@14.00	13.00@14.00	13.00@14.00
Canner	11.50@12.00			12.50@13.00

Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.	18.00@19.00	18.50@20.00	18.00@21.00	18.00@20.00
130-170 lbs.	17.00@18.00		17.00@19.00	
VEAL, Good:				
50-80 lbs.	16.00@17.00	16.50@18.50	16.00@17.00	16.00@18.00
80-130 lbs.	17.00@18.00	17.00@18.50	17.00@19.00	17.00@18.00
130-170 lbs.	15.00@17.00		14.00@16.00	
VEAL, Commercial:				
50-80 lbs.	14.00@15.00	15.00@16.50	14.00@16.00	15.00@16.00
80-130 lbs.	14.50@16.50	15.50@17.00	15.00@17.00	15.00@16.00
130-170 lbs.	14.00@15.00		14.00@16.00	
VEAL, Utility:				
All weights	12.50@13.50	14.00@15.50	13.50@14.00	14.00@15.00

Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.	19.50@20.00	20.00@21.00	20.00@21.00	20.00@21.00
40-50 lbs.	19.00@19.50	19.50@20.50	19.50@20.00	20.00@21.00
45-50 lbs.	18.50@19.00	18.50@19.50	19.00@19.50	18.50@20.00
50-60 lbs.	17.50@18.50	18.00@19.00	17.50@19.00	
LAMB, Good:				
30-40 lbs.	18.50@18.50	19.00@20.00	19.00@20.00	19.00@20.00
40-45 lbs.	18.00@19.00	18.50@19.50	19.00@19.50	19.00@20.00
45-50 lbs.	17.50@18.00	18.00@19.00	18.00@19.00	18.00@19.00
50-60 lbs.	16.50@17.50	17.50@18.50	17.00@17.50	
LAMB, Commercial:				
All weights	18.50@17.50	17.00@18.50	17.00@18.00	17.00@18.00
LAMB, Utility:				
All weights	14.50@16.50	15.50@17.50	15.00@17.00	15.00@17.00

MUTTON (Ewe) 70 lbs. down:				
Good	8.00@8.50	9.50@10.50	10.00@11.00	
Commercial	7.00@8.00	8.50@9.50	9.00@10.00	
Utility	6.00@7.00	7.00@8.50	7.50@9.00	

Fresh Pork Cuts: ⁴				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	17.50@18.00	18.50@19.50	18.50@20.00	
10-12 lbs.	17.50@18.00	18.50@19.50	18.50@20.00	
12-15 lbs.	17.50@18.00	18.50@19.50	18.50@19.50	
16-22 lbs.	17.50@18.00			17.00@18.00
SHOULDERS: Skinned N. Y. Style:				
8-12 lbs.	18.00@19.00		19.50@20.50	20.00@21.00
BUTTS, Boston Style:				
4-8 lbs.	19.50@20.00		21.00@22.00	20.50@22.00
SPARE RIBS:				
Half sheets	15.00@16.00			
TRIMMINGS:				
Regular	11.50@12.00			

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² Includes kosher beef sales at Chicago. ³ Includes skin on Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴ Based on 50-100 lb. box sales to retailers.				
All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.				

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	17

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Tallow and Greases Steady on Moderate Routine Trade

CHICAGO, NOVEMBER 27, 1941

TALLOW.—Tallow market at Chicago this week displayed an essentially steady tone, with a fair amount of trade reported. The firming of lard and oils over last weekend was reflected in a little stiffer attitude in tallow on Monday, with a reluctance to accept last paid prices. Two or three tanks of prime sold at 8 1/4c, Chicago, steady. In Tuesday's steady market, one consumer reportedly took some ordinary prime at 8 1/4c. Wednesday's market was steady on scattered movement. Couple tanks No. 1 sold at 8 1/4c, and tank reported at 8 1/4c, Kansas City. Thursday's quotations: Edible, 8 1/4c@8 1/4c; fancy, 8 1/4c@8 1/4c; prime, 8 1/4c; special, 8 1/4c, and No. 1, 8 1/4c.

STEARINE.—Prime was steady at 9 1/4c@9 1/4c on Thursday.

OLEO OIL.—Interest was routine in the oleo oil market and a steady situation prevailed. Extra was quoted 11 1/2c@11 1/2c and prime, 11 1/4c@11 1/4c.

GREASE OIL.—Quotations were as follows: No. 1, 12 1/2c; No. 2, 12 1/2c; extra, 13 1/2c; extra No. 1, 12 1/2c; extra winter strained, 13 1/2c; prime burning, 14c. Prime inedible oil was 13 1/2c.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13c; No. 1, 12 1/2c; prime, 13 1/2c; pure, 17 1/2c; cold test, 27c.

GREASES.—Chicago grease market held firm this week and there was a fair amount of activity, with producers showing disposition to hold supplies in expectation of higher prices. Firming of lard and oils over the weekend resulted in a stiffer attitude among sellers; on Monday, a tank of white grease sold at 8 1/4c, Chicago, and another at Cincinnati, same basis. Further sales at this figure were reported on Tuesday and Wednesday. Thursday's quotations: Choice white, 8 1/4c@8 1/4c; A-white, 8 1/4c; B-white, 8 1/4c; yellow, 8 1/4c, brown, 7 3/4c.

NEW YORK, NOVEMBER 26, 1941

TALLOW.—The tallow market at New York experienced moderate routine trading but displayed a steady undertone, with an estimated 500,000 lbs. of extra changing hands at 8 1/4c, unchanged from the previous week. Soapers were willing to go along at that figure, while some of the larger producers, being comfortably sold up, were not offering and showing a tendency to await developments. South American No. 1 tallow was reported offered at 6 1/2c@6 1/2c, Atlantic seaboard, equal to 8 1/4c landed, but here the question was a scarcity of freight space. At New York, edible was quoted at 9 1/2c; extra, 8 1/4c, and special, 8 1/4c.

STEARINE.—The market was quiet and rather featureless at New York. Oleo was quoted at 9 1/4c@9 1/4c.

OLEO OIL.—Demand was fair and the market very steady at New York. Extra was quoted at 10 1/2c@11c; prime, 10 1/2c@10 1/2c, and lower grades, 10 1/2c@10 1/2c.

GREASE OIL.—Demand was fair, with the market steady and unchanged at New York. No. 1 was quoted at 13c; No. 2, 12 1/2c; extra, 13 1/2c; extra No. 1, 13 1/2c; winter strained, 14c; prime burning, 14 1/2c, and prime inedible, 14 1/2c.

NEATSFOOT OIL.—Demand was fair at New York and the market was steady. Extra was quoted at 13 1/2c; No. 1, 13 1/2c; prime, 14c, and pure, 17 1/2c.

GREASES.—A moderate routine trade passed in greases at New York at unchanged prices of 8 1/4c for yellow and house. Consumer demand was not aggressive, but offerings were moderately and firmly held with tallow steady. There was a tendency in trade quarters toward uneasiness owing to the declining trends in other markets. Choice white was quoted at 9c; yellow and house, 8 1/4c, and brown, 8 1/4c.

BOLOGNA TUBING

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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniums

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.00
Blood, dried, 10% per unit	4.15
Ground fish scrap, dried 11 1/4% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
November shipment	55.00
Fish scrap, accumulated, 70% ammonia, 8% A. P. A., f.o.b. fish factories	2.75 & 10c
Soda nitrate, per ton, net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.00
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	4.25 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$37.50
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f.	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	9.50

Dry Rendered Tankage

50/55% protein, unground	95c
60% protein, unground	95c

EASTERN FERTILIZER MARKETS

New York, November 25, 1941

Tankage declined this week to \$4.25 and 10c per unit, f.o.b. eastern shipping points, with additional quantities offered at this figure and little buying interest evident. Dried blood sold at \$4.15, and more is offered at this figure.

Cracklings remained steady; sales were reported at 95c. A number of lots of imported bone meal have arrived unsold and a lower market is expected.

RENDERERS' GROUP TO MEET

Sixth annual convention of the Association of American Producers of Domestic Inedible Fats has been scheduled for December 8 at the Drake hotel, Chicago, according to A. L. Buxton, Kentucky Chemical Industries, Inc., Cincinnati, president of the association. Last year the convention attracted an attendance of about 150 renderers, equipment manufacturers and their representatives from all sections of the country.

Business session of this year's meeting will be preceded by a board of directors' meeting, to take place in the morning. A banquet and evening of entertainment will wind up the sessions in the evening. D. M. Pfeiffer, Akron Soap Co., is vice president of the association.

FATS AND OILS IMPORTS

Fats and oils imported for consumption during the quarter ending September 30, 1941, compared:

	1941	1940
lbs.	lbs.	
Animal oils and fats, edible	2,418,723	747,495
Tallow, inedible	12,548,679	
Wool grease	291,100	639,196
Whale oil	450,638	5,368,440
Cod oil	1,900,718	571,845
Cod liver oil	2,069,445	2,355,922
Other fish oil	1,581,010	87,815
Stearic acid	56,443	100,404
Grease and oils, n.e.s. (value)	\$945	\$695
Cottonseed oil, refined	3,981,205	3,385,542
Cotton oil	119,036,259	84,009,109
Palm oil	92,393,726	80,009,109
Corn oil	527,746	
Other fats and oils	44,160,199	49,956,271
Total	281,174,986	227,282,945

Cotton Oil Futures Steady in Light and Routine Trade

COTTONSEED oil futures fluctuated over a narrow range in routine trading at New York this week. The undertone was steady at levels slightly higher than the previous week's. A good part of the trade was professional, as others took to the sidelines to await labor and price control developments.

Easiness of other commodities and a less favorable cash oil situation brought liquidation and selling by professionals. Trade brokers were good buyers on Monday and Tuesday, part of which was thought to have been hedge lifting against SMA purchases of 2,540,000 lbs. of cotton oil shortening, the first bought under the lend-lease program. Greater pressure of soybean oil offerings and an easier market, with some pickup in hog marketings, operated against bulges in cotton oil futures.

Cash oil demand was slower and cash prices were easier under pressure of resale offers. Refiners were asking 13 1/4c for winter oil in tanks and would do 13 1/4c, or 1/2c less than last week, while resale tanks sold at 13 1/4c, and it was thought possible that resale oil might be bought at 13 1/4c. Refiners lowered drum oil 1/2c to 15c, the point at which resellers had been offering, but resale drums could have been bought below 15c. Refined peanut oil in tanks was offered at 13 1/4c, while resale drums might have been bought under 15c. Refined soybean oil was offered at 11 1/4c in tanks and 13c in drums.

Evening up in December oil has been proceeding slowly. On Wednesday about 180 lots were still open. It is reported that packers want delivery of 30 to 40 tanks on December contracts.

Crude oil was moving in a limited way in the South at steady prices. Last sales were reported at 11 1/4c in the Carolinas and 11 1/4c in the Southeast, while the Valley was quoted at 11 1/4c @ 11 1/4c and a moderate rate movement took place in Texas from 10.90c to 11 1/4c.

COCONUT OIL—The market was barely steady. Tanks sold last at 7 1/2c, New York, and were quoted later at 7 1/2c @ 7 1/2c. On the Pacific coast, Novem-

ber-December was reported at 6 1/4c bid.

CORN OIL—The market was quiet with crude quoted at 11 1/4c.

SOYBEAN OIL—Trade passed during the week at 9 1/4c and 9 1/4c Decatur basis, but buyers subsequently backed away owing to easiness in beans and competing products. The market was quoted at 9 1/4c bid and 9 1/4c @ 9 1/4c asked. A few cars of oil sold at 9 1/4c from Iowa points.

PALM OIL—Nigre in drums at New York was quoted at 9c; tanks, 8 1/2c; shipment bulk tanks, 8c, and nearby Sumatra in tanks, 7 1/2c.

PEANUT OIL—Last sales of southeast crude peanut oil were reported at 12c. The market was called 11 1/4c @ 12c with very little available.

COTTONSEED OIL—Valley crude was quoted Wednesday at 11 1/4c bid, 11 1/4c asked; Southeast, 11 1/4c bid; Texas, 11c paid at common points; Dallas, 11 1/4c nominal.

Futures market transactions for the week at New York were:

FRIDAY, NOVEMBER 21, 1941

	Sales	High	Low	Bid	Asked
December	15	12.54	12.51	12.51	12.51
January	12.49	12.55
February	11	12.56	12.52	12.53	12.53
March	37	12.56	12.50	12.50	12.50
May	10	12.55	12.52	12.51	12.50
July	73	12.55	12.52	12.52	12.52

SATURDAY, NOVEMBER 22, 1941

	Sales	High	Low	Bid	Asked
December	12.48	12.50
January	12.50	12.55
February	12.50	12.54
March	12.50	12.54
May	3	12.54	12.50	12.50	12.54
June	2	12.52	12.52	12.52	12.52
July	5 contracts	12.55	12.52	12.52	12.52

SUNDAY, NOVEMBER 23, 1941

	Sales	High	Low	Bid	Asked
December	12.48	12.50
January	12.50	12.55
February	12.50	12.54
March	12.50	12.54
May	3	12.54	12.50	12.50	12.54
June	2	12.52	12.52	12.52	12.52
July	5 contracts	12.55	12.52	12.52	12.52

MONDAY, NOVEMBER 24, 1941

	Sales	High	Low	Bid	Asked
December	16	12.62	12.57	12.60	12.65
January	1	12.60	12.58	12.58	12.62
February	14	12.64	12.59	12.58	12.61
March	40	12.64	12.55	12.59	12.62
May	18	12.63	12.55	12.60	12.65
July	83 contracts	12.65	12.57	12.59	12.60

TUESDAY, NOVEMBER 25, 1941

	Sales	High	Low	Bid	Asked
December	12	12.60	12.58	12.58	12.60
January	12.57	12.60
February	21	12.63	12.55	12.60	12.64
March	48	12.61	12.54	12.57	12.60
May	24	12.58	12.55	12.55	12.58
July	83 contracts	12.65	12.57	12.59	12.60

WEDNESDAY, NOVEMBER 26, 1941

	Sales	High	Low	Bid	Asked
December	25	12.55	12.50	12.50	12.55
January	2	12.52	12.47	12.47	12.50
February	11	12.58	12.50	12.49	12.52
March	21	12.57	12.50	12.49	12.52
May	24	12.58	12.55	12.50	12.55
July	83 contracts	12.58	12.55	12.55	12.58

THURSDAY, NOVEMBER 27, 1941

	Sales	High	Low	Bid	Asked
December	5	12.50	12.50	12.54	12.54
January	4	12.50	12.49	12.55	12.55
February	18	12.55	12.45	12.56	12.56
March	36	12.60	12.53	12.60	12.60
May	18	12.58	12.44	12.59	12.59
July	83 contracts	12.58	12.44	12.59	12.59

(See later markets on page 34.)

Swift on Overtime

(Continued from page 13.)

establish a discriminatory policy.

For that reason, effective November 19, and until further notice, the company will pay time and one-half for work in excess of 40 hours in any week to employees engaged in handling, slaughtering, or dressing livestock, even though this is not required under the law or under the decision. This will put those employees on the same basis of overtime as all other meat packing plant employees of the company who are subject to the maximum hours provision of the wage and hour act.

Mr. Holmes also announced that meat plant employees who have been paid only straight time for overtime since 1938 (when the law became effective) are entitled to receive an additional half hour's back pay for each hour they have worked in excess of the legal maximum.

The wage and hour law provides that any employer violating the maximum hours provision of the law is liable to the employee for the unpaid overtime compensation and also for an additional equal amount as liquidated damages. Swift & Company is going to pay this penalty without making it necessary for employees to bring suit.

"After such payment has been made," said Mr. Holmes, "each employee will have received a total (including the straight time previously paid) of double time for all hours worked in excess of the maximum provided in the act.

Overtime payments on the new basis will commence at once. Payments for the past accumulated overtime may be delayed due to some law suits that have been brought against the company in various courts because there is some question as to which employees are parties to such suits. When the courts have determined that question, payment will be made direct to all employees not parties to such suits and to other employees through their attorneys. We are hopeful that this will result in only a brief delay."

One such suit has been filed in federal district court at Milwaukee by the Packinghouse Workers Organizing Committee, the United Packinghouse Workers of America, Local No. 50, and officers and eight members of the union. The Plankinton Packing Co. has filed a motion to dismiss or amend the suit.

In its motion the Plankinton company contends that the plaintiffs have no authority to sue in a representative capacity for the unnamed employees because many of them have not learned of the existence of this action, because many live outside the jurisdiction of the federal court and because many of the employees do not wish to bring an action such as stated in the complaint.

It is also contended in the motion that the Fair Labor Standards Act of 1938, under which the action was filed, does not authorize the plaintiffs to represent unnamed persons alleged to be employees of the defendant.

The defendant has requested an or-

der requiring a more definite complaint, including the names of all members of Local 50, who the union plaintiffs claim have designated them as their agents and a statement of authority to represent the named employees.

Priorities and Equipment

(Continued from page 13.)

cant submits the completed application in quadruplicate to the Director of Priorities at Washington. About a week or ten days is now required for Washington to assign preference ratings, according to the Chicago office, Priorities Field Service, OPM.

The preference rating assigned the packer for the equipment requested is extended to the supplier, who governs his production procedure accordingly. The higher the rating assigned, the more promptly the packer is likely to receive his equipment. In some cases, the supplier must extend the rating to his own sources of supply to obtain materials entering into the equipment.

If a packer or sausage manufacturer wishes to construct a new building or add an addition to an existing plant, a different approach is made. Here a project rating must be obtained from the defense housing coordinator for his particular area, covering material and equipment involved in the construction. This would be the procedure in replacing a plant destroyed by fire.

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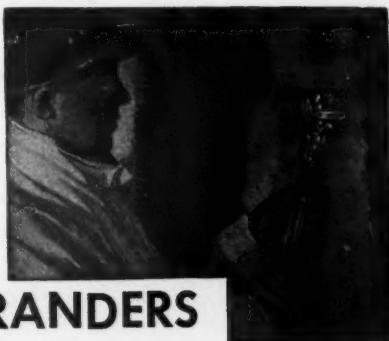
FSA Nutrition Movie Is Financed by Swift

Filming of a documentary motion picture on nutrition has been started in Hollywood, Federal Security Administrator Paul V. McNutt announced this week. The film, which is to be one of the most ambitious motion picture treatments of nutrition made so far, is a project of the Office of Defense Health and Welfare Services of the Federal Security Agency.

Mr. McNutt stated that when the national nutrition program was announced, Swift and Company offered to finance a motion picture which would bring to the American people the story of sound health through sound eating. It was agreed that the film would be non-commercial in character and that the nutritional information presented would follow the best scientific knowledge and practice.

The nutritional data and the script are subject to approval by a committee of nutritionists headed by M. L. Wilson, assistant director of Defense Health and Welfare Services.

The film is being produced by the American Film Center, an educational organization supported by the Rockefeller Foundation, with the filming under the direction of Film Associates, Inc. The film will be released early in 1942 and will be shown at commercial moving picture theaters throughout the United States.



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HIDES AND SKINS

Three packers again move week's production of hides at ceiling levels—Another $\frac{1}{2}$ c advance paid in South American market—Calf and kipskins wanted at maximum prices.

Chicago

PACKER HIDES.—Conditions in the packer hide market remain unchanged, with an unsatisfied demand for all descriptions at full ceiling levels, as quoted in the table on page 34.

Two packers allocated hides among various tanners at mid-week, and a third packer followed later; quantities were not disclosed but are thought to have involved about a full week's production, or possibly 75,000 hides. The fourth packer has not been mentioned in recent trading and there is a feeling in some quarters that hides may have been sold ahead in that spot.

Despite the approach of the winter season, the market appears as tight as it was a month or so back. There are no indications as yet of demand slackening. Prices advanced about $\frac{1}{2}$ c this week in the South American market on fair-sized buying credited to interests in the States; improving quality as the southern hemisphere approaches the summer season is undoubtedly a factor.

All other hide and skin markets continue rather tight at unchanged levels, usually at ceiling prices, with the exception that a car of trimmed all-weights was reported sold in the country hide market at a price of 15c, del'd, from a point with about $\frac{1}{2}$ c freight rate, whereas this price had previously been paid f.o.b. shipping point; however, there is some disagreement as to the average weight of the hides involved, and heavier average weight may have been a contributing factor.

The open interest in hide futures continues to dwindle and at the close of business Nov. 25 was down to 210 lots. Certified stock of hides in Exchange warehouses on Nov. 24 had declined to 135,691 hides.

OUTSIDE SMALL PACKER.—The outside small packer market is being closely combed for offerings and some better productions are sold up to the end of the year. Ceiling price of $15\frac{1}{2}$ c, selected, trimmed, is readily obtainable for natives, f.o.b. shipping points, with brands at $14\frac{1}{2}$ c; untrimmed hides quoted a cent less.

PACIFIC COAST.—There has been no news from the Coast market since Oct. hides cleared at ceiling price of $13\frac{1}{2}$ c, flat, trimmed, for steers and cows, f.o.b. shipping points. Some ac-

tion is expected shortly on Nov. hides.

FOREIGN WET SALTED HIDES.—The South American market moved up $\frac{1}{2}$ c @ $11\frac{1}{2}$ c this week on a fair volume of business, credited to buyers in the States. A total of 11,000 Argentine frigorifico standard steers sold at 115 pesos, equal to $17\frac{1}{2}$ c, c.i.f. New York, as against 110 pesos or $16\frac{1}{2}$ c paid last week; a total of 16,500 reject heavy steers sold at 110 pesos or $16\frac{1}{2}$ c, as against 105 pesos or about $16\frac{1}{2}$ c paid last week; 5,000 frigorifico cows sold at 112 pesos or 17c, all coming to the States. A sale of 5,500 light steers was reported late last week at 120 pesos or $18\frac{1}{2}$ c, but this price is probably under the market at present.

COUNTRY HIDES.—Trade continues comparatively light in the country market for this season of the year. While offerings are not plentiful, a good many hides have been moving as all-weights and buyers have been slow to take on heavy average lots at prices paid earlier for lighter stock. Untrimmed all-weights around 46-47 lb. avge. are reported salable at 14c, flat, f.o.b. shipping points, and trimmed hides at 15c. However, one car trimmed all-weights was reported late this week at 15c, del'd, from a point with about $\frac{1}{2}$ c freight rate; the average weight is reported to have been heavier but this has not been definitely confirmed. Trimmed heavy steers and cows are quoted around 13c, flat, with cows alone around $13\frac{1}{2}$ c. Trimmed buff weights continue quoted

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at 14½@15c flat. Trimmed extremes are readily salable at ceiling of 15c, flat, or 15½c selected, when offered. Bulls quoted 9c, flat, last paid, for trimmed. Glues last sold at 11½c, flat, for trimmed and untrimmed, with up to 12c asked. All-weight branded hides quoted 13@13½c, flat, with 13c last paid.

CALFSKINS.—While there is an active inquiry for calfskins, no sales of Nov. skins have been reported as yet. Packers are closely sold up to end of Oct. at maximum prices of 27c for heavies and 23½c for lights under 9½ lb., and these prices readily obtainable.

Collectors are moving city calfskins each week as available at full maximum prices, 8/10 lb. at 20½c, and 10/15 lb. at 23c; outside cities are salable at same levels. Country calfskins are scarce and salable at 16c flat for 10 lb. and down and 18c flat for 10/15 lb., f.o.b. shipping points. Chicago city light calf and deacons continue salable at \$1.43, selected.

KIPSKINS.—Some action is expected on packer Nov. kipskins as soon as month's production is known. Market is sold up to end of Oct., with ceiling prices obtainable, or 20c for 15-30 lb. native kips and 17½c for brands.

Production of Chgo. city kipskins usually shows some increase at this time but collectors report a ready market for anything offered at maximum price of 18c for 15-30 lb. native kips and 17c for brands. Outside cities are salable

same basis. Country kips, 15-30 lb., are salable at 16c, flat, f.o.b. shipping point.

The market is quotable at ceiling of \$1.10 flat for packer regular slunks and 55c for hairless.

HORSEHIDES.—There is a moderate trade coming to light on horsehides, usually at firm to strong prices for good stock, although some buyers show reluctance to paying any advance. City renderers, with manes and tails, are quoted \$6.80@\$6.90, selected, f.o.b. nearby shipping points, with up to \$7.00 for choice lots. Trimmed renderers quoted \$6.40@\$6.65, del'd Chgo., some buyers quoting \$6.40 top as their ideas. Mixed city and country lots \$5.80@\$6.00, Chgo., depending upon quality.

SHEEPSKINS.—Dry pelts are in very light supply and quoted 24@25c per lb. for full wools, del'd Chgo., depending upon section. There is a continuing good demand for packer shearlings, with some variation in prices, depending upon buyers. One house sold two cars this week at \$1.80 for No. 1's, \$1.35 for No. 2's, and 85c for No. 3's; sales reported in a smaller way in another quarter at \$1.80@1.85, \$1.35, and 85@90c for the three grades. A car of pickled skins sold recently at \$8.00 per doz. packer production, and this figure is asked. The market on mid-west packer lamb pelts is quoted usually around \$3.20@3.30 per cwt. live weight basis for Nov. pelts. Native lambs quoted around \$2.75@2.90 per cwt. live

basis. Outside small packer pelts quoted around \$2.25 each for late Nov. pelts, up to \$2.50 each for choice lots.

New York

PACKER HIDES.—One New York packer is reported to be holding Nov. hides until the entire month's production is known; others are credited with selling a good part of their Nov. production to date at full ceiling levels, native steers 15½c, butt brands 14½c, Colorados 14c, all-weight cows 15½c, and bulls 12c.

CALFSKINS.—The market continues strong on calfskins and both collectors and packers are moving skins each week, as fast as available, at full ceiling prices. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20, and 17 lb. up \$4.60.

ANIMAL FAT IMPORTS

Imports of animal fats and oils during August, 1941, and their value:

	Quantity	Value
Whale oil, gals.....	11,998	\$ 6,267
Cod oil, gals.....	45,548	24,516
Codliver oils, gals.....	50,319	104,581
Other fish oils, gals.....	46,634	59,234
Inedible tallow, lbs.....	5,852,745	162,426
Tankage, ton.....	16,978	451,869
Wool grease, lbs.....	102,108	2,455
Stearic acid	17,976	1,847

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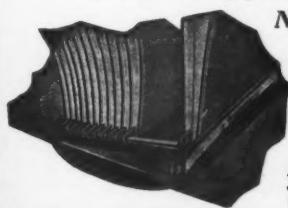
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Packer and the Chemist

(Continued from page 17.)

the outcome. In another case the writer was called into consultation rather late. One trip was made to the plant and some data were secured and a sample of the offending product requested. The mere presence of the chemist must have had a potent effect for no further difficulty was experienced.

In a third case a plant was visited and a general survey made. Certain suggestions were given which were aiming at a possible quick solution. The plant foreman had one or two ideas to try. Apparently none of these measures worked and the chemist then recommended a more careful survey. However, before it could be made word was received that the trouble had been cleared up, apparently as a result of the last change made by the foreman.

It should be pointed out that in none of these cases does management know what caused the trouble. If the spoilage or discoloration recurs it is fairly certain that the expedient used previously will not give such quick results. Furthermore, management cannot even be certain it has the "cure."

Only the plant executives know how much was lost before the trouble was eliminated in these cases; no one knows what the loss will be if the difficulty returns or some new spoilage problem turns up. One may well ask "What price for prevention or cure?"

The next article will give some specific examples of how small meat packers have used chemists and their opinion of results.

FINANCIAL NOTES

Armour and Company of Illinois has declared an accumulated dividend of \$1.50 on its \$6 prior preferred stock. A similar amount was paid October 1, marking the first distribution of the issue since January, 1938. A quarterly dividend of \$1.75 was also declared by Armour of Delaware. Both dividends are payable January 2, 1942, to all shareholders of record on December 10.

A regular quarterly dividend of \$1 and an extra dividend of 25c have been declared by Beech-Nut Packing Co., both payable January 2 to stockholders of record on December 10. A similar extra was paid January 1.

John Morrell & Co. has declared an extra dividend of 75c on its common stock, payable December 19 to shareholders of record on December 2.

Swift & Company has declared a quarterly dividend of 30c on its common stock, payable January 1 to stockholders of record on December 2.

A dividend of \$1.50 per share has been declared by Wilson & Co. to apply against accumulations on its \$6 preferred stock for the period May 1, 1941 to July 31, 1941. The dividend is payable February 2, 1942, to stockholders of record on January 16, 1942.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures were firmer and prices advanced under general buying. A fair quantity of December long lard was switched to distant months; tenders on December contracts were expected to be routine. Chicago hog market was irregular with top at \$10.15. The provision market showed a firm tendency on green regular hams, especially on light and medium averages, on very moderate offerings and good inquiries.

Cottonseed Oil

Valley and Southeast crude were quoted at 11 1/4c bid to 11 1/2c asked; Texas, at common points, 11@11 1/2c bid; Dallas, 11 1/2@11 1/4c bid.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 12.60@12.75; Jan. 12.65@12.74; Mar. 12.69; May 12.70 sale; July 12.69@12.71; 70 lots.

FSCC Purchases

In addition to its regular line of purchases—canned and cured pork, sausage casings and lard—the FSCC this week asked packers for offerings of rendered beef suet, extra oleo oil and Unit M-3, meat and vegetable stew, of Type C army ration. Offers on the oleo oil and Type C ration were received up to November 27; offers on the rendered beef suet may be submitted to December 3.

On November 28 the Federal Surplus Commodities Corp. purchased 9,942,332 lbs. of canned pork, 7,496,821 lbs. of cured pork, 8,859,200 lbs. of lard, 60,000 lbs. of Type C, U. S. Army ration, 25,000 100-yd. bundles of hog casings, 5,000 pieces of beef bungs, 430,016 lbs. canned chicken and 890,250 lbs. oleo oil.

HIDES AND SKINS IMPORTS

Hides and skins imports into the United States during August, 1941:

IMPORTS		
	Pounds	Value
Cattle hides, dry.....	3,131,972	\$ 363,552
wet.....	35,287,133	3,658,115
Kipakins, dry.....	1,285,604	156,682
wet.....	373,288	64,448
Califakins, dry.....	148,278	26,018
wet.....	276,053	62,572
Sheep and lamb skins		
dry and green & woolled.....	2,018,145	400,613
pickled, fleathers, skivers.....	10,287,655	1,585,066
Sheep and lamb slats, dry.....	455,140	108,873
Buffalo hides, dry and wet.....	279,942	19,616
Indian buffalo hides,		
dry and wet.....	64,704	15,707
Horse, colt and ass skins		
dry.....	470,229	87,788
wet.....	1,223,930	88,545
Goat and kid skins, dry.....	5,963,288	1,275,948
wet.....	128,430	21,438
Kangaroo and wallaby.....	34,351	20,322
Deer and elk skins.....	140,398	56,666
Reptile skins.....	54,913	82,104
Shark skins.....	44,999	6,291
Other fish skins.....	191,500	4,242
Seal skins, not fur.....	39,065	8,353
Other hides and skins		
(pieces).....	139,481	205,581

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago on November 28, 1941:

PACKER HIDES		
Week ended	Prev.	Cor. week,
Nov. 28	Nov. 28	1940
Hvy. nat. stra.	@15 1/2	@15 1/2
Hvy. Tex. stra.	@14 1/2	@14 1/2
Hvy. butt brnd'd stra.	@14 1/2	@14 1/2
Hvy. Col. stra.	@14	@12 1/2
Ex-light Tex. stra.	@15	@15
Brnd'd cows.	@14 1/2	@14 1/2
Hvy. nat. cows.	@15 1/2	@15 1/2
Lt. nat. cows.	@15 1/2	18
Nat. bulls.....	@12	@9
Brnd'd bulls.....	@11	@8 1/2
Calfskins.....	23 1/2@27	23 1/2@28
Kips, nat.	@20	@22
Kips, brnd'd.....	@17 1/2	18 1/2@19
Slunks, reg.	@1.10	@1.00
Slunks, brls.	@55	@55

CITY AND OUTSIDE SMALL PACKERS.		
Nat. all-wtta...	@15 1/2	12@12 1/2
Branded.....	@14 1/2	11 1/2@12 1/2
Nat. bulls.....	@12	@8
Brnd'd bulls.....	@11	@7 1/2
Calfskins.....	20 1/2@23	20@24 1/2
Kips.....	@18	@20
Slunks, reg.	@1.10	@1.00
Slunks, brls.	@55	@55

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES		
Hvy. steers...	@13	12@12 1/2
Hvy. cows....	@13 1/2	12@12 1/2
Buffs.....	14 1/2@15	14 1/2@15 1/2
Extremes.....	@15	18
Bulls.....	@9	@9
Calfskins.....	16@18	16@18
Kips.....	@16	@16
Horsehides.....	5.80@6.90	5.80@6.90

All country hides and skins quoted on flat basis.

SHEEPSKINS		
Pkr. shearlgs.	1.80@1.85	1.80@1.85
Dry pelts.....	@25	24@24 1/2

NEW YORK HIDE FUTURES

Closing Prices

Monday, Nov. 24.—Dec. 14.95@15.00; Mar. 14.82@14.88; June 14.80@14.88; Sept. 14.75 b; 16 lots.

Tuesday, Nov. 25.—Dec. 14.92@15.00; Mar. 14.58@14.90; June 14.80 b; Sept. 14.75 b; Dec. (1942) 14.75 b; 22 lots.

Wednesday, Nov. 26.—Dec. 14.95@15.00; Mar. 14.86@14.90; June 14.80 b; Sept. 14.75 b; Dec. (1942) 14.75 b; 2 lots; unchanged to 3 higher.

Thursday, Nov. 27.—Dec. 14.94 b; Mar. 14.90@14.93; June 14.86@14.95; Sept. 14.80 b; Dec. 14.80 b; 9 lots.

Friday, Nov. 28.—Dec. 15.00 b; Mar. 14.91; June 14.90@14.95; Sept. 14.80 b; Dec. (1942) 14.80 b; 4 lots; unchanged to 6 higher.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 22, 1941, were 4,218,000 lbs.; previous week 4,908,000 lbs.; same week last year 4,815,000 lbs.; Jan. 1 to date, 228,577,000 lbs.; same period last year, 219,467,000 lbs.

Shipments of hides from Chicago for the week ended November 22, 1941, were 5,210,000 lbs.; previous week 4,623,000 lbs.; same week last year 5,625,000 lbs.; Jan. 1 to date, 257,712,000 lbs.; same period last year, 250,054,000 lbs.

U.S. Announces Pork and Lard Transfers to Britain

The U.S. Department of Agriculture announced late last week that more than 161 million lbs. of lard and 171 million lbs. of pork products have been delivered to representatives of the British government for shipment under provisions of the lend-lease act, from the beginning of operations in April up to October 1. All agricultural commodities turned over to the British during the period totaled 1,650,000,000 lbs. October operations are expected to show an increase in amounts handled.

Animal protein products made up the most important groups of commodities in the shipments. These included pork, lard, cheese, dried milk, evaporated milk and eggs. Other commodities made available to the British included fruits and vegetables, grain and cereal products, fats and oils, other foodstuffs, and such non-foodstuffs as cotton, tobacco, and naval stores.

Most of the food supplies are distributed to the civilian population in England through normal trade channels, under a rationing system and with strict price controls. Some of the supplies are distributed through canners in industrial plants, and some are used for free distribution through mobile soup kitchens in bombed areas, and through schools, clinics and hospitals.

Packinghouse products turned over to the British to October 1 included 171,164,356 lbs. of canned and cured pork; 1,458,873 lbs. of hog casings, 10,994 lbs. dried beef and 161,619,473 lbs. lard.

California Wants Army to Buy State-Inspected Meat

Charges of discrimination against state-inspected meat packers by U. S. Army purchasing agents were contained in an appeal sent this week by Governor Culbert L. Olson of California to President Roosevelt. The governor asked that federal requirements on meat for Army camps be modified to allow packers under California state registry to make sales to the Army.

"In California about 30 percent of the meat is handled through federally inspected houses," the governor stated, "whereas 70 percent is handled through state-approved houses. California law prescribing the inspection of meats clearly states that the regulations of the U. S. Bureau of Animal Industry on meat inspection shall be followed as closely as possible.

"On behalf of the livestock industries of California, I appeal to you, as chief executive of the nation, to assist us in correction of what appears to be an injustice whereby a monopoly is given to nationally inspected meat packers to the detriment of local slaughterers operating under an inspection system recognized as adequate by the U. S. Department of Agriculture."

OUTLOOK FOR PACKERS' CANS

Although the impact of the national defense program in 1942 will probably necessitate some conservation steps in the tin container industry, primarily affecting the general line cans used for paints, varnishes, and similar products, packers' cans will not be hit, since national policy demands that food distribution must not be disturbed by priority orders.

This is the important conclusion of an article to appear in a forthcoming issue of *Domestic Commerce Weekly*, published by the Department of Commerce. Pointing out that the tin container industry is operating "at an unprecedented level" to satisfy the progressively increasing demands of national defense, the article states that can manufacturers are concerned over the raw materials situation, with shortages in black plate growing more severe and widespread.

Output of cans during September is officially estimated at about 18 million gross; cumulative shipments for the first nine months of 1941 were about 28 per cent over those of the corresponding period of 1940. Demand for packers' cans is expected to be further stimulated in 1942 by the program calling for an increase of 8 billion pounds of milk, expansion in output of other foods for lend-lease and other factors.

WORKERS EARN MORE

Average hourly and weekly earnings in the meat packing industry in September reflected recent wage increases. The U. S. Department of Labor reports average weekly earnings of packing-house employees at \$30.71 in September, up 1.2 per cent from August, even more from July and 13.2 per cent above September, 1940. At the same time the average number of hours worked per week in September (39.3) was slightly below the levels of August, 1941 and September, 1940. Average hourly earnings in September were 78.3c against 76.6c in August, 73.7c in July and 69c in September, 1940.

OPM AIDS PACKAGE MAKERS

In an effort to encourage substitution of wooden containers for other types incorporating vital defense materials, the Office of Production Management has granted priority assistance to manufacturers representing a considerable portion of the packaging industry.

Terms of the new order cover makers of paperboard containers, wooden barrels and kegs and other containers using sawed lumber, veneer or plywood, who are given a preference rating of A-5 on ferrous material with the exception of wire, where the rating is A-8.

Hog Killing Floor at E. Kahn's Sons Co.

(Continued from page 16.)

Hand-operated steel casement sash, which the Kahn company has found very satisfactory, is used on the hog killing floor.

Used gambrels move by conveyor to a small washing and sterilizing room

stainless steel hooks, and travel along about 11 ft. above the floor to the head table. A stainless steel trough underneath the head chain catches any drip.

Space has been provided at one side of the present hog hoist for another

GLASS LETS LIGHT THROUGH

Interior partitions, such as these splash walls forming the hog washer, are built of tile and glass block. The glass block allows light from the outside to penetrate to all parts of the killing floor. Hog carcasses are washed with water at 300 pounds pressure after shaving and singeing and then go on to the house inspector.



on the roof of a nearby building. They return by conveyor to a storage space near the hog dehairer. The trolleys are oiled in the same location.

One interesting third floor detail is that the heads are removed some distance from the head working table. They are placed on a conveyor, consisting of a simple chain equipped with

hoist and a bleeding rail connection can easily be made at this point in the future.

About 165 hogs are on the chain in process at all times. There are always enough hogs on the bleeding rail so that scalding proceeds at an even pace. Chain moves at the rate of 1,200 ft. per hour.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, November 26, 1941, as reported by the Agricultural Marketing Service:

CATTLE:	
Steers	\$ unquoted
Cows, medium	6.25@ 7.00
Cows, cutter and common	5.00@ 6.00
Cows, cannery	9.00@ 9.50
Bulls, good	8.00@ 8.75
Bulls, medium	6.50@ 7.00
Bulls, cutter to common	6.50@ 7.00

CALVES:

Vealers, good and choice	\$13.00@15.00
Vealers, common and medium	8.75@12.00
Vealers, culs	8.00@ 8.25
Calves, good and choice	8.50@ 9.75
Calves, common and medium	7.25@ 8.50

HOGS:

Hogs, good and choice, 197-lb.	\$ 10.50
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LAMBS:

Lambs, good and choice	\$12.00@12.50
Lambs, medium and good	10.75@11.75
Lambs, common	9.00@10.50

Receipts of salable livestock at Jersey City market for week ended Nov. 22:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,335	1,629	320	1,989
Total, with directs.	6,801	11,513	20,963	39,106

Previous week:

Salable receipts	2,002	1,733	290	3,075
Total, with directs.	8,328	11,206	22,204	50,134

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., November 27.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog market weakened slightly, despite light receipts; decline in wholesale fresh pork values being a depressing influence.

Hogs, good to choice:	
160-180 lb.	\$ 8.75@ 9.75
180-200 lb.	9.50@ 9.90
200-300 lb.	9.70@10.00
300-330 lbs.	9.45@ 9.85
330-360 lbs.	9.35@ 9.75

Sows:	
330 lbs. down	\$ 9.35@ 9.75
330-360 lb.	9.25@ 9.65
400-500 lb.	8.80@ 9.45

Receipts of hogs at Corn Belt markets for week ended Nov. 27, 1941:

	This week	Last week
Friday, Nov. 21	30,300	50,400
Saturday, Nov. 22	37,400	45,200
Tuesday, Nov. 24	55,800	58,200
Wednesday, Nov. 25	38,600	44,000
Thursday, Nov. 27	30,200	49,000
	Holiday	63,600

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Nov. 22:

At 20 markets: Cattle Hogs Sheep			
Week ended Nov. 22	197,000	438,000	142,000
Previous week	260,000	461,000	262,000
1940	223,000	613,000	233,000
1939	190,000	423,000	213,000
1938	183,000	333,000	198,000

At 11 markets: Hogs	
Week ended Nov. 22	371,000
Previous week	406,000
1940	536,000
1939	363,000
1938	280,000

At 7 markets: Cattle Hogs Sheep			
Week ended Nov. 22	137,000	323,000	142,000
Previous week	194,000	333,000	182,000
1940	154,000	467,000	159,000
1939	127,000	317,000	142,000
1938	125,000	220,000	135,000

Watch Classified page for good men.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, November 27, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA† KANS. CITY ST. PAUL

BARROWS AND GILTS:	
Good-choice:	
120-140 lbs.	\$ 9.15@ 9.75
140-160 lbs.	9.50@10.00
160-180 lbs.	9.75@10.10
180-200 lbs.	9.90@10.15
200-220 lbs.	9.95@10.15
220-240 lbs.	10.05@10.10
240-270 lbs.	9.95@10.15
270-300 lbs.	10.05@10.10
300-330 lbs.	9.50@10.00
330-360 lbs.	9.85@ 9.95
Medium:	
160-220 lbs.	9.35@ 9.95

SOWS:	
Good and choice:	
270-300 lbs.	9.50@ 9.90
300-330 lbs.	9.75@ 9.85
330-360 lbs.	9.65@ 9.80
Good:	
360-400 lbs.	9.60@ 9.75
400-450 lbs.	9.50@ 9.65
450-500 lbs.	9.35@ 9.55
Medium:	
250-500 lbs.	9.00@ 9.50

PIGS (Slaughter):	
Med. & good, 90-120 lbs.	8.85@ 9.25

Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	12.50@13.00
900-1100 lbs.	12.25@13.00
1100-1300 lbs.	12.00@13.00
1300-1500 lbs.	11.50@12.50

STEERS, good:

750-900 lbs.	11.50@12.50
900-1100 lbs.	11.25@12.25
1100-1300 lbs.	11.25@12.25
1300-1500 lbs.	10.75@12.00

STEERS, medium:

750-1100 lbs.	9.50@11.50
1100-1300 lbs.	9.50@11.00
1300-1500 lbs.	10.75@12.00

STEERS, common:

750-1100 lbs.	8.00@ 9.50
1300-1500 lbs.	8.00@ 9.25

STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	12.25@13.00
Good, 500-700 lbs.	11.50@12.25
Medium, 500-900 lbs.	10.75@11.50

STEERS, COMMON:

750-1100 lbs.	8.00@ 9.25
1300-1500 lbs.	8.00@ 9.00
1500-1700 lbs.	8.00@ 8.75

COWS, all weights:

Good	7.75@ 8.75
Medium	7.75@ 8.25
Cutter and common	7.75@ 8.00
Canner	7.75@ 7.50

BULLS (Yigs. Excl.), all weights:

Good and choice	9.00@ 9.50
Sausage, good	8.75@ 9.35
Sausage, cutter and com.	7.75@ 8.75
Sausage, cutter and com.	7.00@ 7.75

VEALERS, all weights:

Good and choice*	11.00@11.35
Medium and good*	9.75@10.75
Common	8.50@ 9.50

YLG. WETHERS:

Good and choice*	9.00@ 9.50
Medium*	7.75@ 8.75
Canner	8.00@ 9.00

EWES:

Good and choice	5.00@ 6.00
Common and medium	3.50@ 5.00
Canner	2.75@ 4.50
Canner	2.75@ 4.00
Canner	3.75@ 4.75

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 21:

Cattle Calves Hogs Sheep

Los Angeles* 4,039 1,076 1,739 763

San Francisco 450 10 1,350 2,075

Portland 2,260 220 3,200 1,583

*Three days only.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three

days this week totaled 24,436 cattle,

3,564 calves, 57,989 hogs and 15,970

head of sheep.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 22, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 2,120 hogs; Swift & Company, 4,506 hogs; Wilson & Co., 7,588 hogs; Western Packing Co., Inc., 1,719 hogs; Agar Packing Co., 6,288 hogs; Shippers, 5,224 hogs; Others, 23,223 hogs.

Total: 31,480 cattle; 3,421 calves; 51,247 hogs; 17,202 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,199	349	2,233	2,966
Cudahy Pkg. Co.	1,888	447	1,514	2,565
Swift & Company	1,773	545	2,385	2,838
Wilson & Co.	2,041	509	1,722	2,358
Indep. Pkg. Co.	866	350
Kornblum Pkg. Co.	866	350
Others	2,573	120	2,782	106
Total	12,280	1,970	10,986	10,533

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,969	5,976	3,862	...
Cudahy Pkg. Co.	3,570	4,128	3,160	...
Swift & Co.	4,298	8,074	2,601	...
Wilson & Co.	2,421	3,494	1,683	...
Others	8,954
Cattle and calves: Eagle Pkg. Co., 16; Greater Omaha Pkg. Co., 98; Geoff. Hoffman, 52; Lewis Pkg. Co., 705; Nebraska Beef Co., 619; Omaha Pkg. Co., 182; John Roth Pkg. Co., 104; So. Omaha Pkg. Co., 714; Lincoln Pkg. Co., 272.
Total: 19,020 cattle and calves; 25,626 hogs; 11,306 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,240	1,227	7,114	4,106
Swift & Company	2,738	2,310	10,900	2,978
Hunter Pkg. Co.	1,357	24	2,296	761
Hill Pkg. Co.	...	2,176
Krey Pkg. Co.	...	4,832
Laclede Pkg. Co.	...	2,735
Sieloff Pkg. Co.	...	1,529
Shippers	3,982	1,397	7,844	87
Others	2,225	68	1,475	612
Total	12,542	5,032	42,751	8,444

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,948	270	7,956	9,475
Armour and Company	2,360	205	6,246	3,849
Others	1,279	115	11,399	...
Total	5,587	590	15,601	13,824

Not including 6,394 hogs bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,068	78	8,464	4,558
Armour and Company	3,266	37	8,543	5,694
Swift & Company	2,387	65	8,466	5,242
Shippers	4,126	44	2,988	355
Others	2,224	11	56	2
Total	13,061	235	24,723	15,854

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,206	926	2,712	899
Wilson & Co.	1,881	1,351	2,653	1,014
Others	2,75	23	1,846	8
Total	4,861	2,300	7,211	1,916

Not including 57 cattle and 3,375 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,116	336	2,069	1,546
Wichita D. B. Co.	18	18	123	...
Dunn-Osterberg	74	...	123	...
Fred W. Dold	133	...	530	...
Sunflower Pkg. Co.	31	...	201	...
Excel Pkg. Co.	268	...	201	...
Others	3,478	490	303	...
Total	5,116	336	4,313	1,849

Not including 64 cattle and 1,181 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	858	77	2,128	1,428
Swift & Company	1,101	137	2,750	789
Cudahy Pkg. Co.	966	45	2,053	1,416
Others	1,235	117	964	1,038
Total	4,190	376	7,895	4,671

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,904	2,969	16,190	6,800
Cudahy Pkg. Co.	926	1,376	...	4,318
Rifkin & Son	776	58
Swift & Company	4,138	8,750	26,447	11,472
Others	3,929	505
Total	12,763	8,658	42,837	21,990

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,517	831	20,411	2,408
Armour and Company	406	120	5,315	...
Hilgemeyer Bros.	8	...	500	...
Stump Bros.	117	...
Stark & Wetzel	116	24	475	25
Wabnitz and Deters	35	47	366	25
Shippers	1,688	989	18,911	3,348
Others	1,000	282	185	200
Total	4,798	1,960	44,580	5,978

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	368	205	7,802	610
E. Kahn's Sons Co.	1	...	272	...
Lohrey Packing Co.	15	...	3,237	...
H. H. Meyer Pkg. Co.	114	107	...	40
J. F. Schreiter Co.	14	...	2,650	...
J. F. Stegner Co.	164	178	...	5
Shippers	580	111	1,890	250
Others	1,071	460	678	182
Total	2,277	1,065	21,443	1,271

Not including 862 cattle, 2,129 hogs and 36 sheep bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,830	2,449	1,271	2,230
Swift & Company	3,065	1,764	2,673	2,857
Blue Bonnett Pkg. Co.	186	48	557	88
City Pkg. Co.	284	12	540	...
Rosenthal Pkg. Co.	80	15	23	138
Total	6,445	4,288	5,064	5,263

RECAPITULATION†

CATTLE

	Week ended Nov. 22	Prev. week	Cor. week 1940
Chicago	31,490	46,186	35,787
Kansas City	12,280	18,176	14,179
Omaha*	19,020	17,762	15,202
East St. Louis	12,542	18,846	14,808
St. Joseph	5,587	7,161	5,023
Sioux City	18,061	11,981	10,915
Wichita	4,194	4,719	2,711
Denver	4,190	5,711	4,126
St. Paul	12,763	17,280	17,251
Milwaukee	3,083	4,745	4,600
Indianapolis	4,798	7,533	5,367
Cincinnati	2,277	3,349	3,814
Ft. Worth	6,445	6,308	5,000
Total	137,003	176,084	138,543

HOGS

Chicago	51,247	62,526	63,441
Kansas City	10,986	12,702	13,250
Omaha	25,226	21,595	27,992
East St. Louis	42,731	50,363	55,527
St. Joseph	15,601	18,892	18,865
Sioux City	24,723	19,332	37,052
Oklahoma City	7,211	5,799	4,744
Wichita	4,313	3,822	4,674
Denver	7,895	7,065	11,781
St. Paul	42,637	57,286	94,108
Milwaukee	8,347	13,684	14,276
Indianapolis	44,580	56,300	57,328
Cincinnati	21,443	3,541	22,288
Ft. Worth	5,064	4,128	6,939
Total	120,872	144,207	119,983

*Cattle and calves. †Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 17	12,763	1,988	23,243	7,700
Tues., Nov. 18	6,930	1,295	26,246	4,237
Wed., Nov. 19	7,417	596	18,745	3,067
Thurs., Nov. 20.	Holiday.			
Fri., Nov. 21	8,461	2,483	21,483	12,266
Sat., Nov. 22	200	300	5,400	2,700
Total this week	30,770	4,862	99,127	30,901
Prev. week	47,683	6,167	101,110	41,428
Year ago	40,288	5,480	123,181	29,220
Two years ago	29,782	4,910	90,596	33,300

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 17	3,780	100	1,088	60
Tues., Nov. 18	3,537	299	1,076	87
Wed., Nov. 19	3,325	152	473	56
Thurs., Nov. 20.	Holiday.			
Fri., Nov. 21	674	20	2,440	2,841
Sat., Nov. 22	100	...	100	10
Total this week	11,416	571	5,177	4,500
Previous week	17,064	1,102	5,848	6,141
Year ago	11,046	1,024	4,106	4,322
Two years ago	10,990	573	8,418	8,062

*Including 518 cattle, 1,762 calves, 47,742 hogs and 15,563 sheep direct to packers.

All receipts include directs.

NOVEMBER AND YEAR RECEIPTS

—November—Year—

	Cattle	Calves	Hogs	Sheep
Cattle	126,934	19,057	1,799,086	1,706,300
Calves	18,468	19,020	21,887	241,007
Hogs	311,329	393,526	8,930,266	6,625,000
Sheep	110,198	110,207	1,963,813	1,869,311

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lamb
Week ended Nov. 22	\$11.45	\$10.25	\$5.00	\$11.15
Previous week	10.80	10.15	5.00	10.90
1940	12.00	6.15	3.75	9.18
1941	9.65	5.70	3.85	9.15
1939	10.00	7.50	3.50	9.00
1938	10.40	7.50	3.75	9.00

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep
Week ended Nov. 22	\$19,354	93,950	26,341
Previous week	31,620	94,564	35,360
1940	29,443	120,259	25,971
1939	18,886	82,253	27,594
1938	18,630	54,370	20,810
1936	32,042	73,077	26,005

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd.	Wt.	Av. Price	
	lbs.	Top	Av.	
Week ended Nov. 22	98,100	239	\$10.45	\$10.25
Previous week	101,111	238	10.35	10.15
1940	101,111	238	10.35	10.15
1941	101,111	238	10.35	10.15
1939	101,111	238	10.35	10.15
1938	101,111	238	10.35	10.15
1936	101,111	238	10.35	10.15

*Receipts and average weight for week ending Nov. 22, 1941, estimated.

CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending November 21:

	Cattle	Calves	Hogs	Sheep
Week ending November 21	...		112,899	
Previous week			101,328	
Year ago			101,546	
Two years ago			99,773	

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, November 21:

	Week Nov. 21	Prev. week
Packers' purchases	74,165	46,181
Shippers' purchases	7,610	7,585

Total \$81,775 \$53,746

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended Nov. 22.

CLASSIFIED ADVERTISEMENTS

Position Wanted

A-1 Sausage and loaf maker, wants work. W-477, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PLANT SUPERINTENDENT: Years of practical plant operating experience all Departments. Beef killing, hog killing, hog cutting, sausage manufacturing, curing, smoked meats, tank house. Handic labor. Costs. Excellent references. W-461, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PRACTICAL PACKING HOUSE MANAGER: Twenty years experience buying, selling, manufacturing. Desires connection as manager or assistant to owner of independent plant. Top references. W-482, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

NON-UNION Sausage maker and pork curing man expert on loaves, also acting foreman. W-483, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

CATTLE BUYER OR ASSISTANT: Experienced, dependable young man. Can perform any packing-house operation, figuring costs, cutting, boning, handling labor. References. Prefer Chicago area. W-487, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

I HAVE ELEVEN YEARS EXPERIENCE, in making all kinds of sausage and loaves. Can also cure meat. Now employed, would like to make change. Can give references. W-489, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.



Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

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- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Lemon and Vinegar
- Extracts of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

JUST OUT! FOOD ANALYSIS

By A. G. Woodman
Asso. Prof. of Analytical Chemistry
Emmett, Mass. Institute of Technology

4th edition, 607 pp., illus., tables, \$4.00. This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods treated by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble color, etc.

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FOR SALE: Packing and provision building in Nevada, at half original cost, seven insulated coolers besides packing rooms. Ideal for extensive locker system. W-451, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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Made in five sizes—100, 200, 375, 600 and 750 lb. capacities—there is a "BOSS" Cutter for every sausage maker. Many who have started with smaller sizes have traded in their machines for larger ones or purchased additional machines to take care of the increased sausage business their "BOSS" Cutters have brought them.

The success of this machine may be observed immediately—with the very first turn of the bowl. It is such a decided improvement over the older types of cutters, that no comparison can be made.

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